THENATIONAL

ding Publication in the Meat Packing and Allied Industries Since 1891

if she doesn't.. Eye 1t

she won't...

Duy 1t

TEE-PAK Sparkling-Clear and colored casings help sell your products for you—to retailer as well as consumer! They attract the eye because they're clear as crystal and sparkle with attractive "eye-it, buy-it" appeal. They sell your products because they boost impulse buying—give your products greatest sales appeal!

... And TEE-PAK casings give you top performance in your sausage room, too—greater uniformity and strength. When you specify TEE-PAK, you get quality casings that finish with a smooth, attractive tightness. Order TEE-PAK today!

Your products sell better in E-PAK Sparkling Clear and lered cellulose casings beus they look more attractive ave "eye-it, buy-it" appeal!

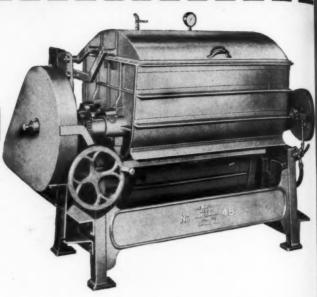
ANSPARENT PACKAGE CO.

FOUNDATION



3520 S. MORGAN ST., CHICAGO 9, ILL. 428 WASHINGTON ST., NEW YORK, N. Y. 718 TERMINAL BLDG., TORONTO, CANADA

STURDY CONSTRUCTION pays off in longer service



VACUUM MIXERS First developed by "Buffalo", vacuum mixing puts 20% more meat, free of air, better in color and curing qualities, in every casing. Leadership in experence has resulted in leadership in sales of "Buffalo" vacuum mixers. Stainless equipment is optional. Capacities (standard mixers also) from 75 to 2,000 pounds.

TY SAUSA ACHINERY

for more than 80 years

Maintenance of construction standards in Buffalo sausage-making machinery assures an exceptionally high degree of availability in service. Buffalo vacuum mixers, for example have extra heavy paddles, shafts with large leak-proof bearings and stuffing boxes, and heavy gauge sheet steel tub, to assure many years of trouble free service. Details such a these make all types of Buffalo equipment a better buy - in the long run.

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Sales and Service Offices in Principal Cities

THIS STAMP CARRIES A QUALITY MESSAGE

Leaders in presenting features that increase efficiency and safeguard quality. Dependable performance with maximum safety and sanitation. A complete line to suit every requirement. Service from coast to coast by factory-trained experts.



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JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y. I am interested in the following:

- Silent Head Cheese
- Cutter Cutter
- ☐ Grinder ☐ Casing Applier ☐ Mixer ☐ Pork Fat Cuber
- Stuffer Smokemaster
 - Combination of Special Purpose Equipment

Company

Address

City and State

How Griffith's Two-Phase Extraction Process* Assures Better-Flavored Products

"True" Flavors in Smooth, Mellow Blend

SOLUBLE SEASONINGS

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IS Co.

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The Taste of Sunshine all the Time

Now, it's easy to improve the flavor quality of your products with the smooth, mellow blend of "true" spice flavors in ROYAL SOLUBLE SEASONINGS. Griffith chemists achieve a new high standard of purity and uniformity in spice flavors by a special, two-phase extraction process that overcomes nature's variations.

(1) It removes all foreign taste elements that cloud the clear "true" spice flavor. (2) Controls the potency of "true" flavor that varies from batch to batch because of weather and soil conditions where grown.

Under laboratory control, these "true" spice flavors are smoothly blended in ROYAL SOLUBLE SEASONING formulas. A test will prove them of better, uniform quality. Write us today.

*Patent Applied For

The

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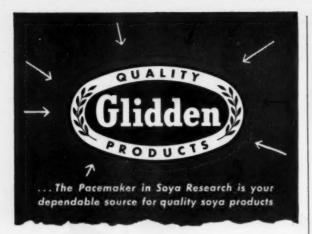
In Canada—The Griffith Laboratories, Ltd.

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CHICAGO 9, 1415 W. 37th St. • NEWARK 5, 37 Empire St.

LOS ANGELES 58, 4900 Gifford Ave. • TORONTO 2, 115 George St.

The National Provisioner—May 17, 1952



Processors report Glidden Lecithinated Soya Binders give them 4 big advantages

Increased yield due to reduced shrinkage in smoking and cooking operation.

Emulsify and retard oxidation.

3 Reduce dusting.

Produce juicy and smooth-slicing sausages.

Packers know that the most advanced methods and equipment are used in processing Glidden soybean ingredients for the meat industry. That's why more and more packers are standardizing on Glidden products for all their soya requirements.

SOYALOSE FLOURS No. 103 and No. 105

Low fat types of soya flour containing fat in form of Lecithin; pure vegetable products—over 50% protein—mild in flavor—light in color.

Let us help you. Our complete Technical Service facilities are available to help you answer any specific problem you might have in connection with the use of soya ingredients in any formula. Write today.

The Glidden Company

SOYA PRODUCTS DIVISION

1825 N. Laramie Avenue . Chicago, 39, Illinois

Trovisioner

VOLUME 126

MAY 17, 1952

NUMBER 20

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PROVISIONER, INC., Publisher of

THE NATIONAL PROVISIONER DAILY MARKET SERVICE ANNUAL MEAT PACKERS GUIDE

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"BOSS" Grinders are built in a variety of styles, and with drives and capacities (800 to 15,000 pounds per hour) to meet the requirements of each individual user. The grinder illustrated is the "BOSS" GRINDER No. 523. It is operated by a

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17, 1952

standard motor through flexible coupling and hardened and ground helical gear, planetary type reducer, totally enclosed and running in oil. Base is of heavy cast iron construction. Oversize hopper of heavy steel, Super-Feed Cylinder, Feed Screw, and Ring are hot tinned after fabrication. It is built in two sizes: 25 H. P. (10,000 pounds per hour with super-feed cylinder and screw) and 40 H. P. (15,000 pounds per hour with super-feed cylinder and screw).

AND GRIND FOR LESS

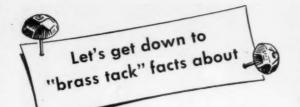
"BOSS" Grinders meet all requirements for economy and convenience of operation. Bearings are ample in size, properly designed, and easy of access. Hoppers can be fed from floor level, and tilted for access to cylinders. Cylinders clear all standard size sausage trucks. Parts which are subject to wear are also economical to buy and convenient to replace.

DO THIS! Write today for a free copy of our Sausage Machinery Catalog No. 627-A. It gives complete details of construction and operation for this and other "BOSS" Grinders, and for the "BOSS" line of Cutters, Stuffers, and Mixers. You may need such information soon.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, III.

THE Cincinnati BUTCHERS' SUPPLY COMPANY CINCINNATI 16, OHIO





Fact No. 1

Fact No. 2

Fact

No. 3

YOU PAY LESS TO BUY!

Get the price on the Chevrolet truck that's the right size, type and capacity for your work You'll find that it lists for less than any other truck capable of doing the same job. Chev. rolet has the lowest priced line in its field Des

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YOU SAVE ON COST PER MILE

You can't beat Chevrolet's Valve-in-Head engine for over-all economy—fuel, oil, upkeep. It just keeps rolling along. And extra-rugged frame, hypoid rear axle, and Flexi-Mounted cab mean longer life, lower maintenance.

YOU GET THE RIGHT TRUCK FOR THE JOB

No truck is worth the price if it doesn't get the job done—fast and sure. Chevrolet trucks are factory-matched to the payload, factory-matched to the job. There's a standard body and chassis, or chassis for special body, that's just right for your work.

YOUR TRUCK INVESTMENT IS SAFER!

Comes time to trade in an old Chevrolet truck for a new one, here's good news: Year after year, used Chevrolet trucks traditionally bring more money compared to what they cost, than other makes. The demand is there, because Chevrolet trucks stand up better.

CHEVROLET

Advance-Design

TRUCKS



No. 4

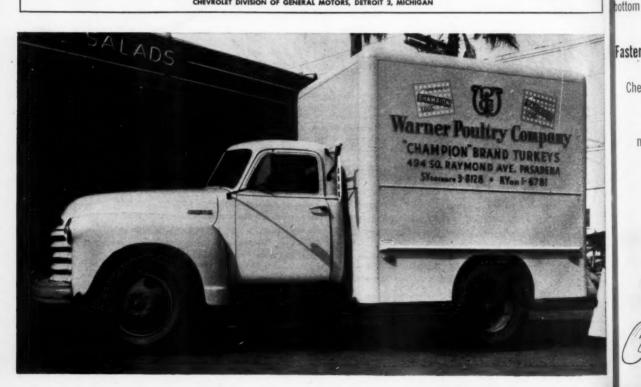
CHEVROLET ADVANCE-DESIGN TRUCK FEATURES -

TWO GREAT VALVE-IN-HEAD ENGINES-Loadmaster or the Thriftmaster—to give you greater power per gallon, lower cost per load • POWER-JET CARBU-RETOR—for smooth, quick acceleration RETOR—for smooth, quick acceleration response • DIAPHRAGM SPRING CLUTCH for easy-action engagement • SYNCHRO-MESH TRANSMISSION—for fast, smooth

shifting • HYPOID REAR AXLE—for dependability and long life • TORQUE-ACTION BRAKES—on light-duty models • PROVED DEPENDABLE DOUBLE-ARTICULATED BRAKES—on medium-duty models • TWIN-ACTION REAR BRAKES—on heavyduty models • DUAL-SHOE PARKING BRAKE-for greater holding ability on heavy-

duty models . CAB SEAT-with double-deck springs for complete riding comfort . VENTI-PANES—for improved cab ventilation • WIDE-BASE WHEELS—for increased tire mileage . BALL-TYPE STEERING — for easier handling UNIT-DESIGNED BODIES—for greater load protection • ADVANCE-DESIGN STYLING-for increased comfort and modern appearance.

CHEVROLET DIVISION OF GENERAL MOTORS, DETROIT 2, MICHIGAN



Designed for maximum visibility and maximum brand identification, Look-Pak does an outstanding job of persuading housewives to buy your brand. Look-Pak gives top protection, too. Packers and retailers all over the country call this latest addition to Marathon's line of meat packaging the answer to self-service selling needs for sausage-type meats.

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load —for Silent Salesman

from all sides except the bottom.

The paperboard band takes legible, undistorted printing and can be used for brand name, price spot, and key

price spot, and key
sales points. Use the
bottom for information and recipes.

Faster, more economical production!

Checking, weighing and wrapping steps

Checking, weighing and wrapping steps
are faster with Look-Pak . . .
manually or automatically. Look-Pak
can boost sales and cut your
costs. See your Marathon salesman
or write Marathon Corporation,
Menasha, Wisconsin.



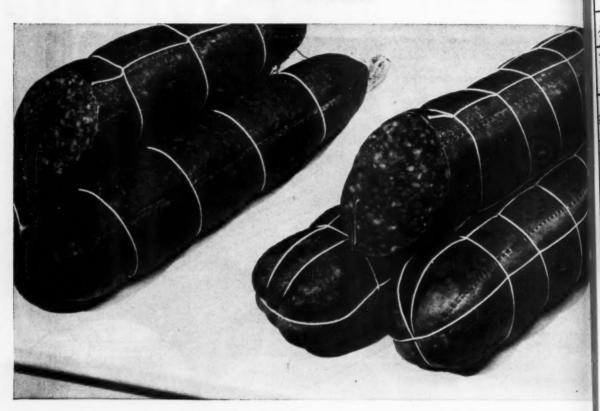
New Look-Pak

Merchandises Meat!



Strength

WILSON'S NATURAL CASINGS ARE STRONG



Your best sausages are always protected in uniformly strong Wilson's Natural Casings. Build bigger profits by regularly using Wilson's Natural Casings.

IN EVERY WAY SAUSAGE IS BEST IN

Wilson's Natural Casings

WILSON & CO.

WILSON & Co. General Offices, Chicago 9, Illinois



DIEHARD'S CASE ISN'T SO UNUSUAL AFTER ALL! In all types of industry West representatives hear comments like "our situation is a special one" . . . "an insecticide is bound to impair the quality of our product" . . . and — stranger still — "we don't have any insect problem here!"

VAPOSECTOR was formulated for the realist who has an insect problem and wants to get rid of it—fast! It's fully three times as concentrated as the standard Grade AA spray...yet there's no danger of contamination or odor when used according to directions. Vaposector controls insects by "double penetration". When used with West spraying equipment, it becomes a "dry fog" that penetrates the most remote crevice . . . then penetrates the insect's outer covering for a permanent kill. There's no place to hide. No time to escape. A

Vaposector demonstration has often revealed dead insects in numbers never thought possible — simply because they live and multiply in unseen cracks and crevices.

VAPOSECTOR gives more positive control value per gallon than any competitive product. It breaks down into such minute droplets when atomized with specially-designed West equipment, that only one ounce is needed to control flying insects in 1000 cubic feet...only two ounces for crawling insects. Compare it with an ordinary mill spray and you'll find Vaposector is over four times as economical in use! West can supply Vaposector as well as special mill sprays and fumigants...residual and contact insecticides...spraying equipment—a complete insect control program tailored to your exact needs!



42-16 West Street Long Island City 1, N. Y.

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y 17, 1951

ASK
FOR
FURTHER
INFORMATION
ON HOW TO
CONTROL
INSECTS
BY
"DOUBLE-PENETRATION"

☐ Please send Vaposector	booklet.	
Please send information or portable □, hand spraying		permanent
Name		Title
Nome		Title
		Title



The new Globe chassis type trucks embody a radical departure in truck construction that results in greater savings over longer periods of time, less maintenance and operating costs, plus greater ease in operation. Shock resistant structural frames, perfect balance and sanitary finish, plus Globe's high standards of workmanship and materials are your assurance that Globe has the ability to give you the best. Write or call Globe today.

- 1. 20-inch diameter wheel with new style 5 shaped stress relieved spokes and rubber tread.
- 2. Waternroof bearing: Zerk-type grease fittings
- 3. 114-inch cold rolled steel axle.
- 4. No. 12-gauge steel body with double pressed rim and heavily reinforced corners, all seams welded away from corners
- 5. 2-inch radius sanitary rounded corners for easy cleaning and thorough discharge
- 6. Extra heavy corner iron reinforce-
- 7. New style adjustable reinforce handles, extra strength and rigidity-connot twist
- 8. New style adjustable handle brack ets-double bolted to channel
- 9. New design heavy channel chassis -extends full length of truck body.
- All running gear secured to chassis independent of body.
- Heavy duty legs.
 Replaceable iron floor-saver shoes.
- 13. Hot dip galvanized body and chassis.

7350



37 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The GLOBE Company

4000 SO. PRINCETON AVE. CHICAGO 9, ILLINOIS radical greater ice and Shock anitary ip and

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AMI Criticizes Horsemeat Amendment

The OPS authorization permitting the addition of horsemeat to sausage is an open invitation to crooks and chiselers who have been selling horsemeat as beef, and further permits a practice which is prohibited by the Meat Inspection Division of the U. S. Department of Agriculture, the American Meat Institute declared this week. "It is possible by analysis," said the Institute, "to determine whether raw meat is horsemeat, but if this should be mixed with beef in a cooked sausage product, it would be impossible to detect the substitution. Sausage is made in thousands of large and small plants all over the country, and this action by the OPS is an invitation to unscrupulous processors to debase one of America's fine, economical foods.

"For their own protection, we urge consumers to insist on getting sausage makers who, in the protection of their integrity, could not and would not add horsemeat to any of their products."

For text of the amendment to the horsemeat regulation, see page 18.

OPS Will Appeal Safeway Case Ruling

The Office of Price Stabilization is preparing to appeal to the Supreme Court the decision of the Emergency Court of Appeals in the Safeway case that the Capehart Amendment is available to all sellers, including wholesalers and retailers. The Emergency Court upheld Safeway's contention that it is entitled to Capehart price relief. It said the language of the amendment is clear and unambiguous, even if the legislative history seemed to indicate that the amendment was not intended for distributors.

Meanwhile, Price Director Ellis Arnall has asked Congress to amend the Capehart Amendment so as to exclude all wholesalers and retailers.

Wilson Wins Hotel Supply Case Decision

The Emergency Court of Appeals has issued an opinion ordering OPS to correct discriminatory beef price ceilings which the court found unfair to hotel supply houses affiliated with Wilson & Co. OPS has not decided whether to appeal.

Under CPR 24, lower markups are provided for affiliated hotel supply houses than for independent suppliers to purveyors of meals. The court rejected the OPS contention that affiliated hotel supply houses customarily take lower markups than independent hotel supply houses.

Larger Sum Requested for Meat Inspection

President Truman this week asked the Senate for a supplementary appropriation of \$600,000 for the Department of Agriculture. This sum would specifically cover additional estimated costs of federal meat inspection. If approved by Congress, the proposal would raise the appropriation for federal meat inspection during the coming fiscal year from \$13,660,000 to \$14,260,000.

Rollbacks in Soybean, Other Oils, Canceled

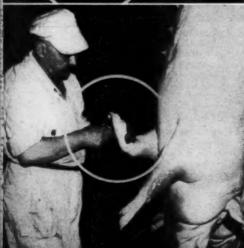
Price Director Ellis G. Arnall said on Thursday that he had signed an amendment (14) to the fats and oils order, CPR 6, canceling rollbacks in ceilings on cottonseed, corn and soybean oils which OPS ordered into effect on April 22 when it suspended those ceilings. The move was made in an attempt to mollify Congressional critics of the combination rollback and suspension order. Arnall said his action was in line with a new policy not to mix suspension actions with ceiling adjustments.

FDA Approves Mono-, Diglycerides for Bread

The Food and Drug Administration has announced standards of identity for five kinds of bread. The standards list required and optional ingredients. Certain chemical "softeners" are excluded, but mono- and diglycerides, not to exceed specified amounts, are permitted. FDA said the chemical softeners have not been adequately tested for safety. This matter was the subject of lengthy debate during the bread standards hearing. See page 38 for more about the bread standards.







SET STANDARD FOR HOG KILL SAFETY

THE first part of the American Meat Institute's safety committee revised code for the meat industry has been released. It covers as describes the recommended safety clothing and/or personnel equi ment to be worn by members of the hog dressing department,

The report, released in punched binder sheets, is suitable for refeence filing. In view of the active interest in safety by the meat part ing industry, the committee elected to release the material as it becam available.

The recommendations represent the practical findings of a meg industry group whose activities in whole or large part are devoted to safety work within their own packing plants.

The supporting photos, taken as unposed production shots, illus trate the complete compatability between safe working habits and con veyorized dressing operations. Photos were secured through the cooperation of the members of the safety committee, AMI. The recommittee mended personnel protective equipment and job description follows:

JOB

RECOMMENDED PERSONNEL PROTECTIVE **EQUIPMENT**

SHACKLING

Safety hats, canvas gloves, shin guards, safety-ton boots, sweat bands,

STICKING

One-arm forearm guard or one-arm full arm guard three- or five-fingered metal mesh gloves, round stathilt guard, knife pouch, No. 1 or No. 2 style knife hands guards (see illustration on next page).

EXPOSE GAMBREL CORD

Three- or five-fingered metal mesh gloves, sweat bands round steel hilt quard.

FEED TROLLEY AND STICK MAGAZINES

Safety-toed boots.

Tinted eye shield.

HAND TORCH **OPERATIONS**

CUT OUT EYELIDS

AND SHAVE CARCASS

SCRAPE BLOODY **JOWLS**

CUT SCURF BETWEEN TOES

SHAVE CARCASS

SHAVE HOGS ON THROW-OUT RAIL

DROP HEADS

Three-fingered metal mesh gloves, round steel b quard, knife pouch, knife handle quards (style optional

Three-fingered metal mesh gloves, round steel hi guard, knife pouch, No. 5 knife handle guard.

Three-fingered metal mesh gloves, round steel hi guard, knife pouch, No. 5 knife handle guard.

Three-fingered metal mesh gloves, round steel higuard, knife pouch, No. 5 knife handle guard.

Safety hat, three-fingered metal mesh gloves, round steel hilt guard, knife pouch, No. 5 knife handle guard

One-arm forearm guard; three-lingered metal metal gloves; round steel hilt guard; knife pouch; No. 4, No. 6 or No. 8 knife handle guards.

OPEN BRISKETS

CUT AITCH BONE

Round steel hilt guard.

Round steel hilt quard, knife pouch, knife handle guards (style optional).

CUT PIZZLES OR HOG BAGS

Three-fingered metal mesh gloves, round steel 12

guard, knife pouch, knife handle guards (style optional

DROP BUNGS

Three-fingered metal mesh gloves, round steel hill guard, knife pouch, knife handle guards (style optional)

CUT OUT SPERMATIC CORDS

Three-fingered metal mesh gloves, round steel guard, knife pouch, knife handle guards (style optional

REMOVE VISCERA FROM CARCASS

Round steel hilt guard, knife pouch.

REMOVE OVARY GLANDS, WASH VISCERA

Round steel hilt guard, knife pouch.

SPLITTING FXPOSE AND REN SPREADE

TRIM ST AND SW OFF DRE TRIM AN

INSPECT

REMOVE TRIM NE INSIDE (FACE H. DROP H

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CUT OFF GLAND FROM NECK AND HEAD

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EXPOSE KIDNEY AND REMOVE SPREADER HOOK

TRIM STICK WOUND AND SWITCH CARCASS OFF DRESS RAIL

TRIM AND SHAVE CARCASS: FINAL INSPECTION

REMOVE KIDNEY

TRIM NECK AND INSIDE CARCASS

PACE HAMS AND DROP HAM FLANKS

RETAIN ROOM WORK

CUT OFF HEAD AND REMOVE TONGUE

SCRAPE LEAF LARD

DEPILATOR OPERATIONS

a. Hog turner b. Hog dunker

c. Rosin pullers

d. Push rosin into melter

1—One-finger strap

2—Saber type

3—Side guard

4—Bottom guard

5—Side and bottom guard

6—Notched handle

7—Grooved

8—Ring and swivel type

Three-fingered metal mesh gloves, round steel hilt guard, knife pouch, knife handle guards (optional).

Safety-toed shoes, round steel hilt guard.

Round steel hilt guard.

Safety hat, three-fingered metal mesh gloves, round steel hilt guard, knife pouch, knife handle guards (optional).

Three-fingered metal mesh gloves, round steel hilt guard, knife pouch, knife handle guards (optional).

Three-fingered metal mesh gloves, round steel hilt guard, knife pouch, knife handle guards (optional).

Three-fingered metal mesh gloves, round steel hilt guard, knife handle guards (optional).

Three-fingered metal mesh gloves, round steel hilt guard, knife pouch, knife handle guards (optional).

Safety hat, one-arm forearm guard, three-fingered metal mesh gloves, round steel hilt guard, knife pouch, knife handle guards (optional).

One-arm forearm guard, three-fingered metal mesh gloves, round steel hilt guard, knife pouch, knife handle guards (optional).

Three-fingered metal mesh gloves.

Face shield.

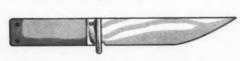
Face shield.

Canvas gloves (cold water dip).

Canvas gloves.





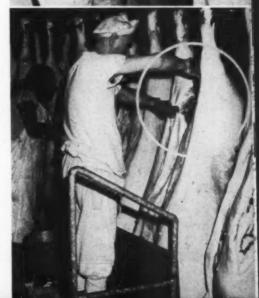












Tell Meat Research for Armed Forces



At speakers table are J. Stukis, technologist, QMFCI; Dr. H. R. Kraybill, director, American Meat Institute Foundation; B. Gardner, jr., chief, Animal Products division, and R. Graf, technologist, QMFCI.

CANNED sliced bacon freed of 60 per cent of its moisture and fat, and the dielectric heating of cause meats, were only two of the major meat development reported on at the fifth annual meeting of the Research and Development Associates, Food and Container Institute. The Chicago meeting drew a record attendance of food field research work being done by the Food and Container Intional institutions.

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The Army's needs in the processed meats field, and the research work being done by the Food and Container institute for the Armed Forces, were described by Bertram Gardner, jr., chief of the animal products division.

A dominant theme running through Gardner's presentation was the need for improving the flavor and acceptability of canned meats prepared for the military establishment. Too many of the products now being made, because of the sterilization requirements, have a sloppy appearance and a canned flavor. Gardner reported on the use of dielectric heat, a method which gives promise of becoming a practical system of processing.

Luncheon meat has already been successfully processed on an experimental basis. Gardner stated that 50 lbs. of luncheon meat was taken from a truck during the manufacture of pork luncheon meat for the armed forces. Divided into two parts, one portion was processed by dielectric heat and the other by the conventional retort method. Eighty-one testers were used to determine consumer preference with regard to the standard and the dielectrically-treated products. The luncheon meat was served cold to the testers; the panel preferred the dielectrically-treated meat at a 2 per cent level of significance. The dielectrically-sterilized luncheon meat was considered to be superior to some standard products purchased by the Army.

While spoilage organisms were found in the unprocessed luncheon meat, the product given dielectric treatment was found to be sterile. The time required for processing 10½ lbs. of luncheon meat (a unit 4 in. in diameter and 24 in long) was about 4 minutes. The internal temperature of the product was raised to 249° F. Sterilization (by steam) of a 6-lb. can of luncheon meat required 3½ hours at 240° F.

The two methods of sterilization are not too far apartic cost. Gardner stated that on a theoretical basis a 15-kilowatt oscillator, such as was used in the test, could process in continuous operation about 3,527 lbs. of luncheon meat per eight-hour day. This would compare with production of about 4,000 lbs. from a standard retort. Operating costs would be approximately 3½c per 100 lbs. for the dielectric method and a little over 1c for steam sterilization. However, this spread is narrowed by the fact that the dielectric technique eliminates costs incident to the batch method of

In top photo Lt. Col. Shaunesey, QMFCI Commandant, brish Associates members who are about to tour the Institute laboratories. At left below are: Col. Rohland A. Isker, Associates' secretary; H. S. Mitchell, director of laboratories, Swift & Company, and Dr. A. L. Elder, director of research, Corn Products Refining Co. The test men at the far right are: Maj. Gen. J. P. Sullivan, Quartermaster for the Chief of the Army Field Forces, and Thomas E. Wilson, chairman of the board, Wilson & Co., Inc.





The National Provisioner—May 17, 1981

handling, these amounting to as much as 4c per 100 lbs. of meat.

The cost of the oscillator, generator and other specialized equipment necessary for dielectric heating would probably amount to around \$20,000.

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Gardner reported that the Food and Container Institute, working in cooperation with a member of the Associate's group, had developed a canned sliced bacon from which 60 to 70 per cent of the fat and moisture are removed. The product is considered specially suitable for feeding in cold areas.

Under combat conditions much of the variety in the life of the armed forces derives from the food. To attain variety in feeding, the armed forces need assistance in developing at least 100 canned animal products. Of these, five could be canned egg foods, 10 to 15 in the seafood class, five to 10 in the poultry group and the balance in canned meat products. A wider selection would make it possible to avoid monotony in the diet, even though several of the items were in short supply.

Gardner emphasized that the product must be palatable. Pork and gravy and beef and gravy lack popularity because they contain too much rendered-out fat. The Far Eastern command has cut the rate of issue in half and recommended that the item be excluded from the ration unless excessive fat can be eliminated.

Meat canners must gather on-thespot-in-the-production-department information about the extent and heat survival of micro-organisms.

The armed forces need a mild-flavored ham that will keep without refrigeration; higher standards for sausage which will enable the product to withstand the handling and freezing incident to overseas shipment; boneless veal and lamb to save 60 per cent of the space and 30 per cent of the shipping weight; dehydrated meat products that can be reconstituted after one year at 100° F. and still compare favorably with the meats from which they were made.

During the floor discussion Gardner emphasized that no optimum formulas are desired for sausage, but rather production to quality standards that will insure high acceptability. New specifications for beef and gravy and pork and gravy have been approved; these eliminate excessive fat.

Meat items of the ration now have the broadest research support under the Food and Container Institute's program, according to Dr. Donald K. Tressler, scientific director of the Institute. He noted that commercial products do not always meet military requirements, and that considerable study was being given to the problem of preserving canned meats without lessening their flavor and texture quality.

The new chairman of the board of the Associates is Daniel M. Dent, vice president of Borden Foods Co., New York. Colonel R. A. Isker continues as secretary of the group.

Swift Patents Use of New Curing Chemical

A patent has been obtained by Swift & Company covering the use of di-sodium phosphate as an ingredient in the pickle for curing hams and shoulders that are intended for cooking and canning. The patent also covers the use of di-sodium phosphate in dry form when curing chopped meats such as the Swift line of Prem, chopped ham and luncheon meats, as well as certain table-ready meat items.

Approval of di-sodium phosphate as a curing ingredient was granted last, February by the Bureau of Animal Industry, and was announced in the Bureau's bulletin No. 175.

Research development of the use of di-sodium phosphate was started in 1948 by G. E. Brissey of Swift's research laboratories, and the patent is in his name. At that time, Brissey's research was in connection with the development of traditional flavors in cured meats. Data accumulated in early tests indicated that the use of several dialkali phosphates in pumping pickle would reduce or prevent the loss of nutrients from hams during the cooking process. From then on, Brissey intensified his efforts toward conserving these nutrients.

At the start, a curing solution that included sodium bicarbonate was used. This cure, in varying formulas, was intended to revise the acidity factor so as to control bacterial organisms, and thus improve flavor. However, excess amounts of sodium bicarbonate were required, and the covering solution had to be strengthened two or three times during the cure. There was no significant flavor improvement observed, and the cure left a distinct carbonate taste,

BUT a comparison of test hams with those using approved cures revealed that the hams containing sodium bicarbonate had less shrink in cooking, and therefore retained more nutrients. Similar results were observed when sodium carbonate was used. A series of comparative analyses, using the company's approved formula with various di-alkali phosphates added, eventually proved that di-sodium phosphate was the optimum buffer for use in both pumping and covering pickles.

It also was found that use of di-sodium phosphate helps prevent discoloration after hams are cooked.

Other di-alkali phosphates were not acceptable because their solubility in the meat was adversely affected by the common salt used in the curing solution.

After numerous controls had been set up, Swift requested permission for two plant-scale tests, and the BAI approved. In the first test a total of 150 pairs of cooking hams (one control an done test) and 100 pairs of canning hams were processed. These were not allowed to go through normal distribution channels.

Results of this first plant-scale test were encouraging, and data accumulated were used as a basis for requesting a second and larger plant test. This time BAI approved the processing of 200 cooking hams and 100 canning hams each week for a six-month period. Again results were highly satisfactory.

There are no changes required in processing equipment except facilities for control of the formula.

Swift plants that cook and can hams will gradually adopt the new formula. Labels with a revised ingredient panel are now up for BAI approval.

Brissey has been associated with Swift & Company since 1933 when he became a chemist in the company's Los Angeles refinery. He also served in Portland and San Francisco before coming to the Chicago research laboratories in 1944.

From 1946 to 1948, Brissey was an assistant to Dr. R. C. Newton, vice president in charge of research, after which he devoted most of his time to the di-sodium phosphate studies, and is now in charge of the meat curing and canning research division.



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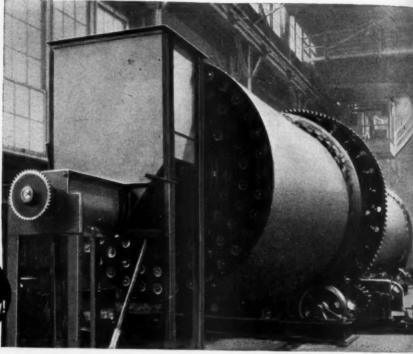
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Progress and Trends of Self-Service Meat Retailing Told in Armour Survey

ORE THAN 5,000 stores throughout the country are selling meat on a 100 per cent self-service basis. Five years ago there were only 178.

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This and other interesting facts were disclosed in Armour and Company's 1952 survey on self-service meats. Information released this week by the company represents the fifth annual study made to provide retailers with useful data on latest self-service developments.

The 5,400 stores with complete self-service meat retailing in operation as of April 1, 1952, indicate an increase of 1,400 over last year. The rate of increase, however, has slowed down for the first time since the studies were begun in 1948. Last year's survey found a 1950 to 1951 increase of 2,000 completely self-service meat departments. Building restrictions in force during the early part of the year probably contributed to the opening of a smaller number of new and converted self-service meat units.

This slowdown in rate of increase does not indicate loss of interest, the Armour report states. Although fewer new supermarkets were opened, a greater proportion of them opened with 100 per cent self-service than in the previous year, and their policies for the future point in the direction of expansion. Many independents with two or three units also believe in working toward self-service.

Another interesting fact revealed by the survey is that despite the rapid growth in self-service meat retailing, only about $2\frac{1}{2}$ per cent of all stores now handling fresh meats have 100 per cent self-service. These stores, however, do almost 14 per cent of the total retail meat business. Chain stores account for 77 per cent of the all-selfservice stores.

The 1952 Armour report does not cover partial self-service of meats, as did previous studies. This type of operation is now so universal that it is almost taken for granted, the company explains.

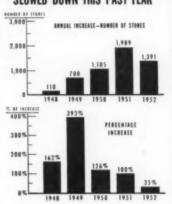
A map showing the number of complete self-service meat stores by states is reproduced on this page. Five years ago 13 states had not one self-service meat store. Today, such retail units are found in every state and four states have more than 300 stores each. New York still leads with 479 stores. Texas has regained second place with 369. Pennsylvania ranks third and New Jersey, fourth. California, the so-called "cradle" of self-service meats, is sixth with 271 stores, an increase of 80 over 1951. For the fourth consecutive year, the greatest increase in self-service selling of meat was found in the North-

The chains increased their proportion of the number of fully-self-service stores from 45 per cent in 1948 to 77 per cent on April 1, 1952. In 1948, more than half of the self-service stores were independently owned; today they represent less than a fourth.

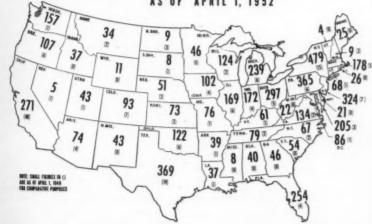
Of particular interest, the Armour report points out, is the fact that of all new "extra large" supermarkets, which are perhaps best suited for self-service, 90.1 per cent opened with 100 per cent self-service, 8.2 per cent with partial self-service and only 1.7 per cent with service.

One section of Armour's report is devoted to frozen meats. Consumer size packages of frozen meats gained steadily in consumer acceptance during the year, and Armour looks for a steady rise in sales of frozen products. The report notes evidence of increased impulse buying of these items, due to improvement in the attractiveness of the package, more complete lines, better handling facilities and more low temperature storage space in the consumer's home. Armour is now producing nine consumer frosted meat items

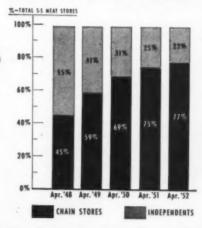
GROWTH OF 100% S. S. MEAT STORES SLOWED DOWN THIS PAST YEAR



100% SELF-SERVICE MEAT STORES-BY STATES AS OF APRIL 1, 1952



COMPLETE SELF-SERVICE MEAT STORES BY TYPE OF OWNERSHIP



and has several new ones in the development stage.

The report also contains practical suggestions for handling self-service meats. "Experience has taught us that the normal case life of fresh meats is not over 48 hours." Everything in the fresh meat line should be prepackaged and go directly from the packaging table to the display case. An adequate assortment of luncheon meats is a "must."

Referring to packers' activities in self-service meats, the report notes that the list of prepackaged items (semi-perishables and frozen) offered by packers has steadily grown. Armour has more than 100 items packaged especially for self-service. It is also pointed out, however, that centralized prepackaging of fresh red meats has not advanced beyond the 1948 stage.

"We know of no packer, chain or independent operator who has been able to prepackage centrally on any large

scale with success.

"There are, however, a few multiunit operators who are centrally packaging and distributing items such as poultry, sliced luncheon meats, and smoked meats. Their main purpose is to relieve the load in the cutting and packaging rooms of the individual stores, and to reduce costs.

"The greatest problem in this type operation appears to be the setting up

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of efficient production schedules a centralized point, based on anticipate ed orders from individual units. certain percentage of these product must be packaged ahead, and class attention must be paid to day-by-day needs to prevent a shortage or over supply. Returns also pose a problem

OPS Allows Inclusion of Horsemeat in Sausage

OPS on Wednesday amended in horsemeat price regulation to permit sales of sausage containing horsement and of frozen meat products containing a certain proportion of horsement Amendment 1 to CPR 129 also made other revisions in ceiling prices for horsemeat products.

The provision covering sausage pm. duced partly from horsemeat contains a requirement that the sausage is clearly labeled as containing homemeat, just as the new provisions authorizing production and sale of certain frozen meat products which, OPS said are used primarily in pet foods.

Specific percentage markups for wholesalers and retailers of these products were included in the amendment Other changes and additions made

by the amendment are as follows:

- 1) New ceilings were established for ground horsemeat packed in containers ranging in size from 1 to 5 lbs., reflecting more accurately the cost of these containers.
- 2) Ceilings for lungs and melts (spleens) were revised to reflect more accurately customary practice.
- 3) Ceilings were established for the first time on kidneys.
- 4) An extra allowance was permitted unaffiliated wholesalers.
- 5) New retail ceilings were provided for ground and boneless horsemeat, reflecting the increase in the wholesale
- 6) A special allowance was made for sales of horsemeat by brokers.

Ask Increase in Retail Margins of Canned Meats

The OPS Food and Restaurant Division has sent to the policy level in OPS recommendations that grocery retailers' percentage margins be increased on some items in 33 out of the 36 categories of packaged grocery products subject to the retail grocery regulations. Among the many items affected would be some canned meats. The increases will be substantial, amounting to from 1c to several cents a package.

Capehart Amendment

OPS said this week that the issue of whether the Capehart Amendment applies to wholesalers and retailers will be argued on May 16 before a Board of Review appointed by Price Stabilizer Ellis Arnall.

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ter and faster than you ever dreamed possible, in this direct gas-fired kettle. A tangent draw-off and an easy-to-clean valve provide sanitary protection and make kettle emptying easy. (Kettle insert container also available without draw-off

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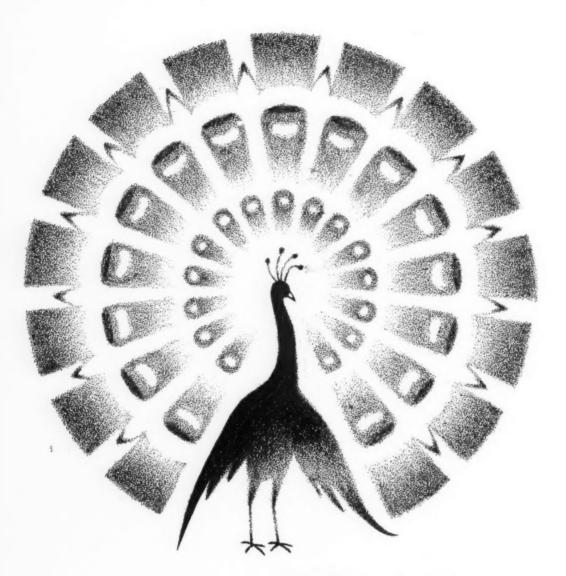
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Senate Proposes Modified Controls Until March, 1953

THE Senate banking committee has completed most of its preliminary work on a bill to revise and extend the pefense Production Act. The committee entatively voted to extend price and wage controls for eight months, to March 1, 1953. The administration had asked for a two-year extension, and the Senate committee previously had agreed to a one-year extension. Senators favoring ending controls say they will work toward this end when the bill reaches the Senate floor.

The Senate committee also adopted a "declaration of policy" as an amendment to the bill. In effect, this is a mandate to the President to terminate price and wage controls as quickly as possible "consistent with the policies and purposes" of the Act.

Another amendment approved would clarify the controversial Capehart Amendment to specify it applies only to manufacturers and processors, a clarification sought by OPS. Another would strike the word "hereafter" from the Herlong Amendment, a change opposed by OPS because of the administrative load which it would put on the agency.

Still other amendments adopted would require OPS to conform to state fair trade laws and clarify the exemption from OPS regulation of common carriers. The committee still has to act on amendments dealing with the Walsh-Healey Public Contracts Act and import controls. It plans another hearing Monday before finishing its work on the bill.

Industry associations were scheduled to testify before the House banking committee late this week. They are expected to urge the elimination of price controls on livestock and meat because they are unworkable and unnecessary.

The American Farm Bureau Federation renewed its request before the House committee for termination of price and wage controls. Allan B. Kline, president of the Bureau, called controls in "economic narcotic" and warned that in time price controls will lead to subsidies because special incentives become necessary to get production.

The National Grange also called for an end to price control on agricultural commodities, in the absence of ration-

A complete end to the Defense Proaction Act on June 30, 1952, was called for by the National Association of Manufacturers in testimony before the House banking committee. It said materials controls might be extended until March 1, 1953.

Secretary of Labor Tobin opposed an amendment to the Defense Production Act offered by Senator Fulbright which would require him to determine prevailing minimum wage rates for an indus-

try in each locality instead of on a nationwide basis under the Walsh-Healey Public Contracts Act.

Speaking in Cleveland at a convention of the Super Market Institute, Price Stabilizer Ellis G. Arnall accused businessmen of waging a "short-sighted and ill-advised" attack aimed at demolishing wage and price controls.

Parity Pass-Through

OPS has ruled that a processor of agricultural commodities may not take advantage of the parity pass-through provisions of OPS regulations by reflecting in his own ceilings a cost for an agricultural commodity which violates the supplier's price ceiling.

Dismiss Packer's Challenge To Subsidy Recapture

The Emergency Court of Appeals has dismissed the complaint of Wilson & Co., Inc., which challenged the validity of an RFC subsidy recapture claim and contested the assessment of interest on the claim. The court said that use of the LIFO method of cost accounting in itself constituted no proof as to the date of slaughter of the component parts of the meat packer's "terminal" inventory. It also said that the imposition of interest at the rate and for the limited period fixed was legally sound and that it was well within the Reconstruction Finance Corporation's administrative discretion.



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THE MEAT TRAIL

PERSONALITIES and Events

OF THE WEEK

▶Braun Brothers Packing Co., Troy, 0., has put into operation a modern waste treatment system. The plant has been in operation only three months at the new location.

▶Some 80 members of the senior class in animal husbandry at A. and M. College were recent guests of the Houston (Tex.) Packing Co. on an all-day inspection of the plant. They were escorted on the tour by W. W. Bailey, superintendent, who was assisted by Harold E. Clark, manager of the farm department of the Houston Chamber of Commerce.

▶Stanley S. Sitarz, president of the Chicopee Provision Co., Chicopee, Mass., was honored by townspeople recently on his sixty-seventh birthday. He is active in several civic affairs, and has expanded his interests to several fields outside the packing industry. He came to this country 47 years ago from Poland. As soon as he could save enough money,

OLD

AMONG THE FAIREST of visitors during Furr's Super Market Food Fair at El Paso recently was Miss Wisconsin, Miss Marvene Fischer, who appeared on behalf of Armour's Miss Wisconsin cheese. Shown with her at the El Paso airport are R. J. Jones of Armour's Fort Worth office; J. R. McLendon, El Paso branch manager of Armour's, and A. R. Arnold, Furr's El Paso manager.



he formed a partnership to make Polish sausage.

►Armour and Company held open house Sunday, May 4, at its Fort Worth, Tex. plant for the people of Dallas. The event commemorated 50 years of business in the state of Texas. Dallas people were thus honored, according to E. L. Dodds, Fort Worth general manager, because they have had a share in making the fiftieth anniversary such a happy one. During the tour visitors saw demonstrations of modern bacon slicing, lard packaging, meat canning and other operations. They also saw large displays of meat products, dairy and poultry products and various nonfood products made by Armour. The Armour plant in Fort Worth was built in 1902.

The award of the Associated Meat Jobbers of Southern California which is given to an individual who has made an outstanding contribution to the industry, was presented recently to James P. Garvin, Golden State Meat Co., Los Angeles. Garvin is a past president of the Los Angeles association as well as the national association and is the 1952 chairman of the board of the National Association of Hotel & Restaurant Meat Purveyors.

▶ A new contract signed by representatives of Canada Packers Limited and the United Packinghouse Workers of America, CIO, provides for a 10c hourly wage increase for all regular employes and 6c an hour increase for seasonal workers.

▶Paul Rhodes Crooker, 64, the first manager of the baby food manufacturing department of the Beechnut Packing Co., Canajoharie, N. Y., died recently. The firm has begun making a line of strained meats for babies. According to claims of the Beechnut



EMPLOYES OF THE ESSEM PACKING CO., INC., Lawrence, Mass., gathered recently at the Little Red Schoolhouse, North Andover, Mass., to honor seven men who have reached the 25-year service mark in the industry. They were awarded the American Meat Institute's silver pins by the company president, Rudolf H. Meisser. The head table and honored guests are pictured. L. to r., standing: James B. Thomson, treasurer of the company; John Kurek, Martin C. McDonough and Heinrich Herrmann, Seated: Wilfred Croteau, Meisser and Conrad Saalfrank. Two of the seven, James Walker and John Peters, were unable to attend.

Packing Co., Crooker made the first experimental baby foods in his home

▶J. A. McNaughton, 83, founder, vice president and general manager of the Los Angeles Union Stockyards, died recently. McNaughton was also responsible for the building of what is known as the Junction Railroad serving the stockyards.

►A series of articles in the Eugene, Ore. Register-Guard explained how meat prices are made. The three articles, according to the Editor's Note, "explore some of the factors responsible for present high beef prices." W. R. McBroom of the Irish & Mc-Broom Packing Co. was quoted on the effect OPS ceilings have on his business.

►John Hust, retired sausage department manager of the former Schroth Packing Co., Cincinnati, died May 1 after a short illness. He had retired 12 years ago and was 78 years of age. ►Swift & Company plans to close its

W. A. Netsch Will Retire as Vice President of Armour

W. A. Netsch, vice president of Armour and Company in charge of

cattle, lamb and veal purchases and sales, will retire May 31, it was announced this week by F. W. Specht, president. Netsch has been with the company for 38 years.

C. E. Sheehy. former general manager of Armour's S. St. Paul plant, was appointed general



W. A. NETSCH

manager of the beef division. G. L. Haydon was named general manager of the lamb and veal division. Both of the newly appointed division managers will supervise purchasing and sales of livestock and meat. T. R. St. John was appointed assistant general manager of the beef division.

Netsch worked in the East, at Manchester, Woodsville, and Portsmouth, N. H., and Lowell, Mass. branches as salesman and assistant manager, before coming to the general office in Chicago. He started there in the dressed sheep department in 1919, later becoming sales manager.

In 1946 Netsch was elected vice president in charge of the livestock division and since August 1949 has

held his present position.

A member of the American Meat Institute's beef committee, Netsch is president of the Livestock Conservation, Inc. During World War II he was a member of the War Meat Board and currently is a member of the Defense Meat Board.

CHICAGO PACKERS DISCUSS SAFETY

A group of representative pork packers from Chicago recently attended a round table discussion of safety problems connected with the operation of their plant. The meeting was held at the Stock Yard Inn.

Chicago members of the American Meat Institute safety committee attended contribute their knowledge and practical experience. The meeting was



characterized by a free and open discussion and a mutual exchange of ideas on

various safety subjects.

The group at the meeting is shown above. Left to right, R. A. Harschnek. safety director, Swift & Company; W. Webb, safety director, Chicago plant, Armour and Company; John Thompson, president, Reliable Packing Co., Adam Wilson, assistant safety director, and W. F. McClellan, safety director, both of Armour and Company, R. C. Munnecke, president, The P. Brennan Co.; J. P. Wilger, supervising engineering staff, general superintendent's office, Swift & Company; J. Montalto, assistant plant superintendent, and C. Turek, vice president, both of Miller & Hart, Inc. Standing, l. to r., George Alton, assistant superintendent, Illinois Meat Co.; Eric Nicol, vice president, The P. Brennan Co.; Henry Tefft, director, department of packinghouse practice and research, AMI; L. Seligson, personnel manager, and J. A. Schmidt, superintendent, both of The P. Brennan Co.; H. Gleeson, superintendent, Russell Packing Co., and R. W. Unwin, assistant to the president, Reliable Packing Co.

soybean processing plant at Fostoria, O. C. T. Prindeville, vice president, said that a change in economic values between the cost of soybeans and the price for oil and soybean meal might warrant reopening of the plant at a future date.

►Sebastian Silberman, retired manager of the Armour and Company plant at Newark, N. J., died recently after a long illness. He was 61.

►A series of industrial tours in Pampa, Tex., included a visit to the plant of the Panhandle Packing Co. The visitors were welcomed by Paul

Crouch, plant manager.

►New officers and directors of the Associated Meat Jobbers of Southern California are as follows: President, Harry M. Ray, Davidson Meat Co., Los Angeles; vice president, Russell M. Ratner, Santa Monica Meat & Provision Co., Santa Monica, and treasurer, Al Levie, Elgee Meat Co., Beverly Hills. Ellen Faulkner was reelected executive secretary. The 1952 directors are: H. H. Bridgford, Bridgford Meat Co., San Diego; V. D. Davidson, Davidson-Chudacoff Co., Los Angeles; J. S. Duffy, Duffy and Co., Los Angeles; James P. Garvin, Golden State Meat Co., Los Angeles; Willard Gold, Quality Meat Co., Bakersfield; Irving Hochberg, LeDel Meat Co., Los Angeles; Albert Kwock, Pal-

ace Market Co., San Bernardino; Scott Metcalf, Crown Hotel & Restaurant Supply Co., Pasadena; Don E. Montague, Pacific Meats, Long Beach; Urban N. Patman, Urban N. Patman, Inc.; Gilbert Quan, United Market Co., Los Angeles, and H. J. Tanenbaum, American Provision Co., Los Angeles. ►Thomas A. Peeler has been appointed manager of Swift & Company

T. A. PEELER

meat packing plant at Ocala, Fla., P. M. Jarvis, executive via president of the company, said. Peeler succeeds W. M. Dukes who transfers to the general office in Chicago. He has 15 years of experience with Swift. He has been connected with several of Swift's plant food

factories-Columbia, S. C., Los Angeles and Portland, Ore .- in supervisory positions. In 1949 he was transferred to the Swift general office and has served on the president's office staff since that time.

►W. S. Shafer, vice president, Armour and Company, Chicago, will

The & Best Reasons Why Bacon Sells Faster in Celanese* Acetate



- Acetate windows and overwraps stay crystal clear and sparkling.
- 2 Never fog under refrigeration.
- 3 No pull lines won't cockle or wrinkle.
- 4 Greaseproof, waterproof, fatproof . . . non-smearing.
- 5 Crisp, clean, pleasant-to-handle packages.
- 6 Never limp, soggy or slimy.
- 7 "Breathe" in fresh air . . . "breathe" away spoiling gases . . . retard mold and slime.
- Perfect printing surface . . . sharp impressions . . . 4-color register.
- The famous Mullinix package with its protected inspection window uses acetate's non-fogging clarity and sparkling sales appeal to move bacon faster. Ask your supplier for Celanese acetate for bacon and other processed meats. Or write Celanese Corporation of America, Transparent Films Dept. 139-E, 180 Madison Avenue, New York 16, N. Y. In Canada, Canadian Cellulose Products Ltd., Montreal and Toronto.

*Reg. U.S. Pat. Off.



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Having trouble with moisture in solving maintenance problems of your materials handling equipment? If so, you'd better get acquainted with our "Master of Moisture"-the Aerol Seal Wheel.

Developed to withstand constant subjection to widely varying temperatures, water, steam and pressure, the Aerol Seal Wheel has completely proved itself in the plants of leading food processors throughout the country. Savings in maintenance costs alone spell extra profits for cost wise buyers.

Special design and construction of the Aerol Seal Wheel prevents foreign matter from entering the hub, and retains factory lubrication for life! Best quality live rubber tread is so compounded that it is literally impervious to the action of animal fat or brine.

> WRITE TODAY for catalog. Address inquiries to Aerol Co., Inc., 2424 San Fernando Road, Los Angeles 65, California—Dept. NP.5.



serve as a panel member during Chicago Tribune's third annual h tribution and Advertising Forum, W. 20 and 21. Subject of that panel cussion is "How current trends non-durable goods selling make bro names increasingly important.

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Honor Dr. Newton for Leadership in Food Research

Award of the Industrial Research Institute's 1952 medal for outstand accomplishment in leadership in management of industrial research was made May 6 to Dr. Roy C. Ner ton, vice president in charge of m search, Swift & Company, Chicago The award dinner climaxed the three day meeting of the institute.

"Dr. Newton pioneered in less range research on food products said Dr. C. G. King, scientific direction tor of The Nutrition Foundation. "Re second great contribution has been vigorous leadership in gearing industry to high standards of public sen-

ice."

In his acceptance address, Dr. New ton emphasized the need for increase research effort in the field of agriculture and food production. This need he said, arises from the problem d feeding an increasing population with out being able to increase greatly the nation's farming acreage. "The more fundamental studies which provide the basic knowledge of Nature things, and the laws which goven their behavior, will be the guide to greater production."

Dr. Newton reviewed the great progress in food production, with science and invention or research pointing the way. "It is recognized of course, that much of this research on agriculture has come from indutry and other non-governmental isstitutions but this does not minimize the tremendous results which the various research divisions of the U.S. Department of Agriculture and the state land-grant institutions have put forth.

Dr. Newton stressed the need for more rational distribution of federal expenditures for research. He pointed out that government actually spent less for agricultural research in 1950 than in 1940, considering the present worth of the dollar. On the other hand, total industry expenditures for research skyrocketed from \$73,600,000 in 1940 to \$1,888,900,000 in 1950.

Florida Packers Announce First Annual Convention Dates

The first annual convention of the newly organized Florida Independent Meat Packers Association will be held in Daytona Beach, June 20 and 21, 1952. Present officers of the association are: W. Lawrence Hendry, jt., Tampa, president; Charles Freeman, Okeechobee, executive secretary, and Bob Cody, Kissimmee, secretarytreasurer.

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Doctor Reports on Meat And High Blood Pressure

Science has gone a long way toward disproving the old theory that the use of meat in the diet causes high blood

This is the gist of an article on "Protain and Blood Pressure" by Dr. Simon Robard of the Medical Research Institute of Michael Reese Hospital, Chicago, appearing in the current issue of the National Live Stock and Meat Board's "Food and Nutrition News."

Dr. Robard calls attention to the fact that the belief in a relationship between the amount of dietary protein, particularly meat protein, and variations in blood pressure was based primarily on clinical impressions of physicians early in the present century. He points out, however, that despite the array of evidence presuming to show an interrelation between meat and high blood pressure, analyses of the "voluminous literature" on this subject have made it clear that these associations are only incidental with the exception of occasional cases.

This medical authority brings out the very interesting point that Greenland Eskimos are not subject to high blood pressure in spite of the fact that they live almost entirely on animal protein and fat. He refers to the investigations which have shown little difference in the blood pressure of members of two religious orders, one of which required a strict abstinence from meat, fish, eggs and butter, while the other order had no such restrictions. Several studies also have shown that patients with high blood pressure had consumed no more protein than other comparable groups of people with normal pressures.

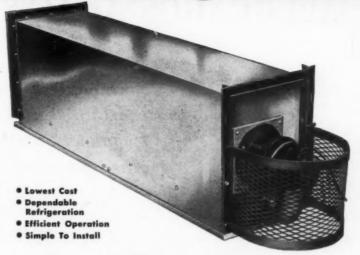
"Repeated attempts to lower the blood pressure of hypersensitive patients have been made over the last 50 years," Dr. Robard states. "Some of these efforts have led to enthusiasm in limited quarters. However, there has been no general acceptance of low protein diets in the treatment of this discolar."

USDA to Study Cattle Situation in Mexico

The Department of Agriculture will study cattle numbers in the northern Mexican states as well as economic factors in those states likely to influence the probable movement of live cattle and fresh meats into the United States after September 1. That is the date of the reopening of the U.S.-Mexican border to live cattle imports.

Based on incomplete data, more live cattle, mostly calves, than earlier anticipated are available for entry into the United States. Reports are somewhat conflicting, with uncertainty coming from the apparent shift in the composition of the herds in northern Mexico since 1946, when the border was closed. Another factor is the future of the slaughtering plants established in Mexico in recent years.

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Cut Your Truck Refrigeration Costs





For over the road haulers and city delivery trucks Foster-Built Dry Ice Bunkers give dependable truck refrigeration at only a fraction of the cost of expensive mechanical refrigeration units.

Low Purchase Price . Lowest Operating Cost

Foster-Built Dry Ice Bunkers are the practical, lowest cost way to sure, effective truck refrigeration. Foster-Built puts the great temperature-reducing and food preserving qualities of dry ice to work efficiently. There's no complicated mechanism to break down—a low amp fan forces air along the chilled metal plate, circulating arctic air throughout the truck body—keeping the load at the desired temperature.



Low Installation Cost

Toster-Built DRY ICE TRUCK BUNKERS

Simple to install, Foster-Built Bunkers need only the placement of four studs and a quick wiring operation to be ready for service—and they can be removed in minutes when refrigeration is not needed.

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SAFEGUARDS AGAINST ANTHRAX

SAFE WET RENDERING

IN VIEW OF current discussions of the anthrax situa-

tion, processors of inedible animal products may wish to make available to veterinarians, feed users and others, the facts on the safe rendering procedures in use in the industry. A summation of such information-emphasizing that meat scrap, tankage and bone meal produced in the United States are heated sufficiently to make them perfectly safe from anthrax or any other disease producing organisms-has just been prepared by the American Meat Institute Foundation.

The Foundation points out that the intensity and duration of the heat under the different procedures used in the steam and dry rendering methods are sufficient to destroy all anthrax organisms and spores, according to the scientific data on this subject.

Steam rendering consists of introducing steam directly into a closed vessel containing the product to be rendered until a predetermined pressure of steam is developed in the vessel and thereafter maintaining this pressure for a sufficient length of time to disintegrate the material being rendered and to free the fat. Following this, the steam is turned off the vessel and the pressure within the vessel drops gradually to zero. The vessel is then opened up, the rendered fat removed, and the remaining cook water and fibre are processed into dried tankage. Both the initial build-up of internal pressure and the final reduction of the pressure constitute portions of the rendering operation.

Internal pressure used range from 60 lbs. (307° F.) down. Very seldom are pressures as low as 20 lbs. (259° F.) employed since 20-lb. pressure is not considered sufficient to disintegrate bone. The actual periods under full pressure used vary with the pressure and with the type of material being rendered. In general, the higher the pressure the shorter the time, and the greater the percentage of bone, the longer the time:

Min. time at 60 lbs. pressure. . 21/2 hours Max. time at any pressure ... 10 hours.

SAFE DRY RENDERING

SO-CALLED dry rendering differs from wet rendering in that the

steam used for heating the product does not come in direct contact with the product. The raw material is charged into a jacketed vessel provided with an agitator, and the moisture in the AMIF reviews rendering processes in the United States to show how they completely destroy anthrax or any other disease-producing organisms.

material is boiled off. Most of the fat separates from the residue when it becomes dry and is strained free from it. Excess fat remaining in the residue is pressed out.

There are three methods of dry rendering. Under each method there is a period when the raw material is heated in the presence of the moisture from the product itself. During this phase of the operation, the method is wet rendering.

Method I: One method of dry rendering is to exhaust the moisture from the product at atmospheric pressure. As long as the raw material contains considerable moisture, it remains at a temperature slightly above the boiling point. The length of this phase of the operation depends upon the size of the charge and the type of material being

Min. time of cooking 2½ hours Max. time of cooking 10 hours.

As soon as most of the moisture has been boiled off, the temperature of the product rises rapidly to at least 225° F. At this point the contents of the vessel are removed. This finishing period requires from 15 to 30 minutes.

Method II: A second dry rendering procedure is to heat the charge sufficiently to expel the air in the vessel and then, when live steam begins to pass off, to close up the vessel and develop sufficient steam pressure in the vessel from the moisture in the product to disintegrate the raw material so that the fat is freed from the bone and tissue. This phase of the procedure is comparable to steam rendering. Thirty pounds (270° F.) pressure to 40 lbs. (287° F.) pressure is normally developed in the vessel. The pressure period varies with the type of product. At the finish of the pressure period the pressure is slowly released and the moisture in the raw material boiled off to the atmosphere with finishing temperatures similar to Method I:

Total cooking period .. 21/2 to 10 hours. Method III: A third method of dry rendering, similar to Method II, is also used, but the last of the moisture in the product is removed under vacuum. The processing time above boil temperature runs 21/2 to 10 hours le fore the vacuum is applied.

BONE MEAL METHODS

Steamed bone med is the dried, groun product suitable for animal feed a tained by cooking bones with stem

under pressure.

Special steamed bone meal is the dried, ground product suitable for imal feeding, obtained by cooking dried bones after the removal of grease and meat fibre with steam under pressure in the process of obtaining gelatine w glue. Prior to the treatment of these bones under pressure, they are pri cessed in boiling water either for the removal of the glue or for other reasons, such as the manufacture soups or gelatin.

Subsequent to the pressure rendering the bone residue is dried either for 14 hours at 225° F. in steam jacketel driers or for 20 minutes at 400° F. direct heat driers.

Raw bone meal is the dried, ground product suitable for animal feeding obtained by cooking undecomposed boss in water at atmospheric pressure just enough to remove excess fat and mest Cooking requires ten hours' treatment in water at 190° to 210° F.

The term "raw" has been used to designate this bone meal product even though it is cooked. The Foundation notes that a request will be made at the next meeting of the Feed Control Officials that the term "cooked" be substituted for the term "raw" and that the product be designated hereafter as "cooked bone meal."

BLOOD DRYING

Dried blood is made from raw blood which either may be coagulated by

admission of open steam directly into the blood to separate some of the water in the blood or by placing the blood directly into steam jacketed drien equipped with agitators.

To coagulate the blood requires (Continued on page 37)

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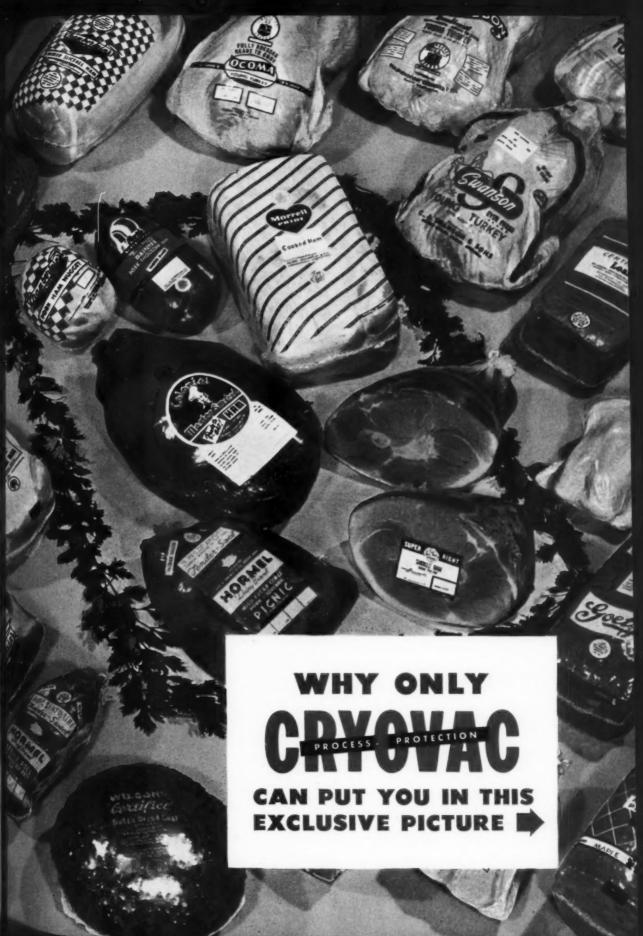
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7, 1952



CRYOVAC PACKAGING enables us to buy smoked meats in larger quantities..without shrinkage losses!

Says WILLIAM O'MERA Meat Manager Star Market Co. NEWTONVILLE, MASS.

CRYOVAC "second skin" protection seals flavor in — extends shelf life!



DEWEY and ALMY
Chemical Company

Cambridge 40, Massachusetts





CRY • O • RAP bags are made from a special Dewey and Almy — Dow Saran "CRYOVAC PACKAGING is a real sales builder for us!"

Says EMORY V. PHELPS

Meat Department Manager
Acme Markets,

BALTIMORE, MD.



Mr. Phelps says, "We like CRYOVAC packed smoked meats because we have learned that they hold up better in appearance and condition of the packages with much self-service handling. Color retention is also very good under our fluorescent lighting. This package is a real sales builder for us".



CRY • O • RAP bags are made from a special Dewey and Almy — Dow Saran



DEWEY and ALMY
Chemical Company



Custom-fitted, transparent CRYOVAC PACKAGING not only increases eye appeal . . . its lasting protection cuts shrinkage, saves you 1 to 2% of weight on half-hams and ham slices per week.





CRY • O • RAP bags are made from a special Dewey and Almy — Dow Saran



DEWEY and ALMY
Chemical Company

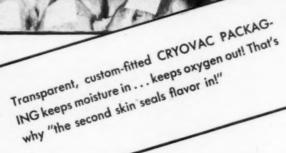
CRYOVAC PACKAGING PROTECTS QUALITY . . . ADDS SHELF LIFE . . . GIVES EYE APPEAL TO MY MEAT CASES!

Says LUTHER ADAMS, Co-Owner Adams Bros. Foods

WOODWARD, OKLAHOMA

59:

After all, the kind of Protection you give your loods Determines the kind of food you eat.



THE SECOND SKIN CRYOVAC PROTECTED

CRY • O • RAP bags are made PROTECTED from a special

MALS PLAYOR IN Dewey and Almy — Dow Saran

DEWEY and ALMY **Chemical Company**

CRYOVAC ENABLES US TO PACKAGE DAYS BEFORE OUR PEAK PERIODS, WITH NO LOSS OF BLOOM...NO SHRINKAGE!

Says HARLAN NELSON
Meat Manager
Erickson's Super Market
SALEM, OREGON



You can depend on CRYOVAC packaging to keep moisture in, oxygen out . . . thus refacing and repackaging losses are avoided.



DEWEY and ALMY
Chemical Company

Cambridge 40, Massachusetts





CRY • O • RAP bags are made from a special Dewey and Almy — Dow Saron



Because of such dealer and consumer preference, one large packer TRIPLED his sale of butts in a single month after introducing CRYOVAC packaging to his customers!



CRY•O•RAP bags are made from a special Dewey and Almy — Dow Saran.



DEWEY and ALMY
Chemical Company

only CRASSIAC ...

with this second skin" process...

> Unlike any other method of wrapping in film, foil or paper, the CRYOVAC process actually shrinks-on a transparent CRY-O-RAP* bag - providing a clear, tough, odorless protection that fits skin-tight to the natural contours of the product.



The product is slipped into a special CRY-O-RAP bag made of a remarkable transparent plastic film.



Vacuumizing removes oxygen, elimingting air pockets where oxidization and rancidity occur.



The sealed bag is dipped for an instant in hot water, shrinking it permanently to a skin-tight fit.

The result is a beautiful, transparent. custom-fitted second skin that retains weight, flavor, and adds eye-appeal to the product.

offers Meat Packers all these star advantages:

- * Better appearance
- ★ Retains flavor
- * Protects against weight loss
- * Longer storage life
- * Maintains color under fluorescent lights



DEWEY and ALMY Chemical Company

CAMBRIDGE 40, MASSACHUSETTS



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Want more facts?

ASK US TODAY!



une

Saleguards Against Anthrax

(Continued from page 28)

steaming at 212° F. for a minimum of minutes. After the blood is coagulated the free water either may be drained of or pressed from the solid residue. in either case the residue is further cried in the steam jacketed drier.

No matter which method of handling the blood is adopted prior to the final drying process, it requires about ten hours to reduce the moisture content in the blood to 10 per cent. During the first few hours, the blood remains at temperatures varying from 190° to 912° F. Thereafter it attains a temperature somewhat above 212° F. until dry.

The Foundation's report declares that processing methods for all of these products distinctly fall into the category of a wet system, and, therefore, say sterilization methods necessary should be those which are adequate under moist conditions. The authorities and the literature on the thermal death times of anthrax spores under moist conditions show the following times and temperatures for destruction. The following data are taken from: Wilson, G. S., and Miles, A. A., 1946-Topley and Wilson's Principles of Bacteriology and Immunity (Williams and Wilkins, Baltimore); Kelser, R. A., and Schoening, H. W., 1943—Manual of Veterinary Bacteriology (Williams and Wilkins, Baltimore); Jensen, L. B .-Microbiology of Meats, Second Edition (Garrard Press, Champaign, Illinois).

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212°	F.																				10	
203°				0		0	٥	0	٠			0	0		0	0		0			25	

Obviously, all of the processing schedules described above will render these products free of living anthrax

Upholds Switching Charge Assessed by Railroads

The Supreme Court has announced a decision upholding the Interstate Commerce Commission in its refusal to cancel switching charges assessed by railroads against a meat packer on livestock shipped directly to the packer's own siding.

The court said that the fact that the rate might be so high as to make it uneconomical to use rail service did not in and of itself establish the unreasonableness of the rate. Moreover, it held that even though other commodities are delivered to private sidings at linehaul rates, a different and higher rate for livestock is not discriminatory inasmuch as different and more complex switching services are required for livestock

Illinois Truck Fees Up

Constitutionality of 1951 Illinois legislation sharply increasing truck license fees has been upheld by the State Supreme Court. The added revenue is dedicated to making highway improve-

NEVERFAIL

. . . for taste-tempting MAH FLAVOR

Pre-Seasoning 3-DAY HAM CURE

"The Man You Knew"



It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it preseasons as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouthmelting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

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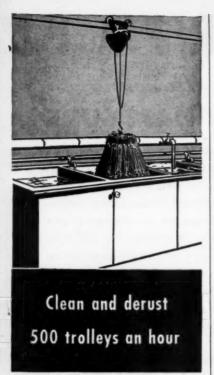


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Oakite Composition No. 22 to remove heavy fat and oil deposits. Then rinse and soak in solution of Oakite Compound No. 84-M to remove rust and other corrosive products. A second rinse and a dip in paraffin oil—and the trolleys are ready to go to

Far superior to cleaning by tumbling, brushing and scrubbing, this Oakite method not only saves time, it saves trolleys by eliminating danger of damage, loss of weight. Minimizes danger of meat contamination, too.

FREE DATA, including schematic drawing of tank installation, details of operating procedure, etc., available on request.

Write Oakite Products, Inc., 20A Rector St., New York 6, N. Y.



FDA Bars Certain Bread "Softeners"

Certain chemical "softeners" (derived from polyoxyethylene monostearate and related compounds) were excluded from the list of permitted ingredients in standards for five leading varieties of bread. The standards of identity were issued Wednesday by Federal Security Administrator Oscar R. Ewing, to be effective August 13, 90 days after promulgation. The standards cover white, enriched, milk, raisin and whole wheat bread.

Reasons given by the Food and Drug Administrator for excluding the chemical softeners were that their use could deceive consumers as to the age of the bread and that the proposed materials have not been adequately tested for their safety as ingredients of bread.

Ewing said mono- and diglycerides in shortening, which are permitted in the standards, also have a softening effect on the bread when used excessively. Use of lesser amounts permitted by the standards was found to improve the action of shortening without causing deception of the consumer. He stated there is no evidence that mono- and diglycerides are harmful and that they have been included in shortening products for both commercial and home use for more than 20 years.

The scientific investigations of polyoxythylene monostearate and related products shown in the testimony of the bread hearings are incomplete, Ewing declared. He added, however, that if further tests develop a definite conclusion as to the safety of the chemicals, hearings will be reopened. He also said that the provisions relating to use of mono- and diglycerides are also tentative and the record will remain open to permit introduction of additional evidence of their physiological effects.

There was a mixed reaction to the announced standards. The Atlas Powder Co., Wilmington, Del., which took an active part in the lengthy hearings, challenged FSA's failure to include certain emulsifiers manufactured by Atlas and pointed out that there will be ample time to study its legal rights in the matter before the standards become effective on August 13.

On the other hand, Curtiss H. Scott, chairman of the American Bakers Association, declared that bakers generally are in accord with the standards and that "exclusion of the so-called chemical softeners was consistent with our recommendations."

Isaac Fogg, Atlas president, said the order appeared to be "highly discriminatory and illegal in its failure to include certain emulsifiers manufactured by Atlas."

"Over the years, during which the baking industry has found Atlas emulsifiers extremely useful in meeting public demand for better bread, there never has been any evidence that any Atlas

product has been injurious to the pub. lic health," he said.

Hearings were begun in 1941 on the bread standards, but action was postponed in 1943 at the request of the War Food Administration. The bread standards are a set of specifications to insure that each loaf contains the ingredients customarily used in the kind of bread that is named on the label, and have the force of law. They specify the names under which the five varieties must be sold, list the ingredients required to be used, list optional ingredients which are permitted exclude any ingredients not specifically authorized and designate which optional ingredients must be named on the label. The basic ingredients do not have to be listed but certain of the optional ingredients do. All non-standard breads are required to have a complete list of ingredients on the label.

Armour Will Award Trip Anywhere in World

A free trip for two anywhere in the world plus free food for a family of four for a year—heads a long list of awards to be given by Armour and Company to 1,966 winners of its "Trip to Anywhere" contest, May 14 through July 6.

The first-prize winner will receive round-trip transportation for two, up to \$5,000, purchased for him by Armour to the place of his choice. The difference between the transportation cost and \$5,000 will be given to the winner for travel and wardrobe expenses. If he prefers, the winner may have the entire amount in cash. In addition to the trip, the top winner will receive \$1,500 worth of food—a year's supply for a family of four—which he may select at any dealer as desired.

A supplementary contest featuring \$4,000 in cash prizes for retail store owners, managers, clerks and other store employes also will be held. Dealer prizes will be based on best displays of Armour Pantry-Shelf Meals in conjunction with use of "Trip to Anywhere" point-of-sale material.

News of the contest is being announced nationally to the public this month through full color pages in seven magazines, 93 newspaper supplements and 27 Sunday paper comic sections.

To enter, a contestant submits the label from an Armour canned meat item. In 50 words or less he must tell where in the world he wants to go most and why.

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CPR 31 Reporting Revised

Reporting requirements of CPR 31, the import regulation, have been changed by Amendment 11, effective May 10, 1952, to provide that dollars and cents markups calculated by importers for the first time be reported to OPS district offices rather than the national office.



DOW METHYL BROMIDE—the "Old Reliable" for mill and food plant fumigation for the past several years—is now approved by the Bureau of Animal Industry, Meat Inspection Division for fumigation of meat packing plants and meat storage warehouses. In the hands of a competent fumigator it controls:

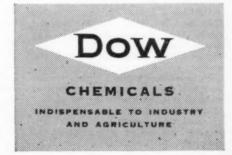
• Mites • Skippers • Cockroaches • Rodents

No pests survive to cause early reinfestation. No objectionable tastes or residues are left in products fumigated. Dow Methyl Bromide vents rapidly—generally in two hours or less—reducing shutdown time.

Write our Fumigant Department for complete information and for the name of a dependable pest control operator in your locality, specializing in food fumigations with Dow Methyl Bromide.

THE DOW CHEMICAL COMPANY

New York • Boston • Philadelphia • Atlanta • Cleveland • Detroit • Chicago St. Lauis • Houston • San Francisco • Los Angeles • Seattle Dow Chemical of Canada, Limited, Toronto, Canada



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Hormel All-Girl Show Begins Third Year Of Radio Broadcasts

"Music with the Girls," sparkling half-hour musical program featuring a traveling all-girl orchestra and chorus, is starting its third year on CBS Radio, Saturday, May 17, 2-2:30 p.m., EDT.

This instrumental group, at first composed entirely of former WACS, WAVES, SPARS and Marines, was founded in 1947. As its membership grew it started tours, which so far have covered 47 states. Each week the broadcast is presented from a different town. This year the group has covered more than 30,000 miles.

All the members of "Music with the Girls" are instrumentalists as well as singers. Thus there is in the Caravan a 60-piece marching band as well as a 60-voice a cappella choir and a drum and bugle corps. The all-girl orchestra, made up of about 30 musicians, contains in its ranks smaller instrumental groups, among them a Latin-American rhythm group, a Dixieland combo, a Rainbow Trio and the Harmonettes.

The arrival of the Hormel Caravan in a city for a broadcast is not exactly an inconspicuous event. The girls drive to each town in forty shining white Chevrolets, wearing trim, attractive uniforms. They drive their own cars, traveling two to an automobile.

Study Extending Federal Pollution Control Act

The House public works committee is considering a bill (HR 6856) to extend the Water Pollution Control Act for three years beyond its expiration date of June 30, 1953.

The act originally provided for a five-year program, under which the Surgeon General was directed to prepare comprehensive pollution abatement plans and encourage cooperative activities by states and their political subdivisions. In addition, the consent of Congress was given to interstate compacts; research was authorized and the Federal Security Agency was authorized to grant loans to states and other public bodies for construction of treatment works. It also authorized grants to states for plans and surveys.

OPS to Grant More Transit Time for Cattle

OPS has indicated that it will accept the recommendation of the Western States Meat Packers Association and others to allow four days rest at packing plants for cattle purchased for immediate slaughter, in instances where the transit time exceeds eight days. In such cases the 70c per day feedlot cost addition will begin with the fourth day after delivery date. Under CPR 23 OPS provided a ten-day period in which the 70c per day feedlot cost addition did not apply.

OPA Simplifies Filing

OPS has issued Amendment 3 to CPR 74, permitting multi-plant processors of dried pork and specialty pork products to file required information for their plant in or nearest the base zone rather than to file individually for each plant. The amendment also clarifies definitions of pork shoulders, skinned, boneless; fat backs; grade C sliced bacon; canned whole hams, skinless; canned whole picnies, and hams, shankless.

The amendment became effective May

Packer-Fed Cattle Reports

According to reliable reports, OPS plans to delete Section 10 in the proposed revision of OPS Public Form No. 13. This section required packers to report on packer-fed cattle. It was also reported that OPS will drop its plan to have packers include in drove compliance reports the dressed beef grades for carcasses derived from packer-fed cattle that have been on feed for 120 days or longer.

BRIEFS ON DEFENSE POLICIES AND ORDERS

METAL CANS: Relaxation of M-25 was announced by NPA, retroactive to April 1, 1952. The change allows packers a greater use of cans. It establishes unlimited quotas for all Group 1 products which at present are not unlimited. This group includes perishable foods. It increases quota percentages for Group 2 products, which in clude shortening among other food items. Quota percentages for Group 3 products was increased from 70 to 90 per cent. This group includes pet food and a number of other items.

Meanwhile, producers of tin-coated cans used in packaging foods and other products asked OPS to begin a study on their industry under the earnings standard so OPS will be in a position to grant price relief quickly if the price of steel rises.

CONTROLLED MATERIALS: Details of a proposal which would permit the termination of most of the Controlled Materials Plan early in 1953 are being worked out by the Defense Production Administration, National Production Authority and other interested defense mobilization agencies. Meanwhile, NPA is setting up a revised list for the first quarter in 1953.

IRON, STEEL SCRAP: The ferrous scrap situation is described as far better than at any time since the government started salvage operations in April 1951. But the industry committee warns another scrap shortage may occur next winter.

ALUMINUM: NPA is studying a plan for lifting controls on the distribution of aluminum, possibly starting in the third quarter of this year.

FLASHES ON SUPPLIERS

PRESERVALINE MANUFACTURING COMPANY: Presco Products of Flemington, N. J., has been appointed sole distributor to the meat packing industry of Aveen, a sausage binder. Aveen is a concentrate from oatmeal made under patents controlled by the Musher Foundation. Its use in sausage has been thoroughly tested at the American Dry Milk Institute and the Kroger Food Foundation under the auspices of the University of Illineis and Ohio State university.

SUTHERLAND PAPER COMPANY: A realignment of this Kalamazen Mich., concern's sales staff with the addition of four new territories has been announced. N. V. Churchill, formerly sales promotion manager for James Heddon's & Sons, will cover the territory of southeast Missouri southern Illinois, western Kentucky and the wholesale specialty trade in St. Louis. Jack Dykema will represent Sutherland in Central New York State with headquarters in Syracuse. Theo. G. Knoth has been assigned to the Pittsburgh territory, where he will handle both jobber and direct sales. H. L. Robertson will represent Sutherland in two thirds of North Carolina and all of South Carolina, with headquarters in Charlotte.

FIRST SPICE MIXING CO., INC.: Frank Wodar, connected with the spix manufacturing trade for many year, has been appointed chief chemist in charge of quality control and technial development of this New York City firm. A graduate of Dartmouth, Wodar has done specialized work in food technology at Brooklyn Polytechnic Is-

CHASE BAG COMPANY: H. E. Dennie, formerly Chicago sales representative, has been appointed sales manager of this 105-year old firm's Philadelphia branch territory. E. S. Elgin, who handled East Coast specialty product sales for Chase, has been transferred from the Philadelphia branch to the Chicago general office.

A. E. STALEY MANUFACTURING CO.: Establishment of sales offices at Cleveland and Philadelphia has been announced by L. S. Roehm, corn division manager of this Decatur, Ill., company. Lyle H. York, with Staley's industrial sales department since 1928, will manage the Cleveland office, with Jack Krause, a territory manager for package sales, as assistant. Heading the Philadelphia office is H. J. Reavis, industrial sales representative since 1924. Assistant manager is Harold Hiser.

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KOCH SUPPLIES: This Kansas City, Mo., firm has moved into new and larger quarters at 2520 Holmes sk, Kansas City 8. The quarters are air conditioned and afford space for research laboratories and a much larger engineering department.

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A better product...and more salable!

More and more housewives choose fine shortening by brand name . . . because they are sold on its smooth, creamy texture, neutral flavor, and superior keeping qualities.

You can profit on this trend by up-grading lard to fine shortening. With VOTATOR® Lard-processing Apparatus you can process at high rates in very small floor space. That's because lard is processed continuously . . . chilled, plasticized, and delivered for packaging in a few seconds!

For the first step call on Girdler for an engineering analysis. Girdler has a wealth of experience in the design and construction of complete lard-base shortening plants for continuous, closed-system, controlled processing.

Call or write today for further information. The Girdler Corporation, Votator Division, Louisville 1, Kentucky.

The GIRDLER Corporation

VOTATOR DIVISION



"AND WE THOUGHT WE DIDN'T HAVE ANY SCRAP!"

"We don't make anything of steel ... so we didn't think we were concerned in the national scrap program.

"Then we came to realize how badly we would be affected if steel products we use were shut off by the shortage of scrap.

"When we learned a photographic film manufacturer was able to collect 88 carloads of iron and steel scrap in his own plant—we began looking. "We found plenty of idle metal that had rust on it and dust on it. Obsolete machinery. Outmoded equipment, jigs and fixtures. Broken parts—like wheels, chain, springs. Abandoned structures made of steel.

"We found plenty. And, knowing our best chance of getting steel products was by furnishing the raw materials for steel-making, we promptly called in our local scrap dealer.

This advertisement is a contribution, in the national interest, by

"I'd urge any business to look over its premises with an eye out for scrap. Non-ferrous scrap is needed, too! Why don't you appoint one manwith authority—to act as your Scrap Salvage Director?"

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THE NATIONAL PROVISIONER



Week's Meat Production, Hog Kill Are the Lightest of Year So Far

MEAT production dropped below the 300,000,000-lb. mark for the second week so far this year, figures released by the U.S. Department for the week ended May 10, indicated. It was also the lightest for the year. Output

slaughter provided the bulk of cattle killed and beef output, the other bovine classes contributing less.

Cattle slaughter, showing the only gain for the week, amounting to 236,-000 head, or 3,000 more than the week

sponding May 10 week it was 9,200,000 lbs.

The slaughter of 1,048,000 hogs represented the smallest swine kill for any week so far this year, and was about 13 per cent under the previous week's kill of 1,199,999 head. And for the first time so far this year the week's hog kill dropped below last year. Pork output declined to 139,900,000 lbs., one of the smallest week's of the year, and was compared with 161,900,000 lbs. the week before and 151,100,000 lbs. a year ago. Lard production declined to 37,200,000 lbs. from 43,400,000 lbs. the week before but was above last year's 35,500,000 lbs. for the same week.

The decline in the number of sheep and lambs slaughtered amounted to 7,000 as shown by the 217,000 compared with 224,000 the week earlier. Last year's kill for the corresponding period was 138,000 head. Lamb and mutton output amounted to 10,600,000 lbs. against 11,000,000 lbs. the preceding week and 6,800,000 lbs. a year ago.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended May 10, 1952, with comparisons

		The second		2 -00 -00		en compression	-Craam				
Week Ended	Number 1,000	eef Prod. mil. lb.			od.	Pork (excl. 1 Number 1,000	ard) Prod.	Mu	b and atton er Prod. mil. lb.	Total Meat Prod. mil. lb.	,
May 10, 1952	.236 .233 .206	132.6 130.9 117.0	91 95 90	9.6 10.1 9.2	1,1	048 136 199 161 136 151	1.9	217 224 138	10.6 11.0 6.8	292.7 313.9 284.1	
		ttle		Calves	1	(LBS.) Hogs		mbs	Per 100	PROD. Total mil.	
Week Ended			Live	Dressed	Live			Dressed		lba.	
May 10, 19521 May 8, 19521 May 12, 19511	,000	562	190 190 183	106 106 102	241 242 242	134 135 136	100 100 96	49 49	14.7 15.0 14.5	37.2 43.4 85.5	

of meat under federal inspection amounted to 293,000,000 lbs., or about 14 per cent less than for the previous week when it was 314,000,000 lbs. Last year for the corresponding May period meat output was reported at 284,000,-000 lbs.

The comparatively steep drop in meat output was attributed largely to the seasonal reduction in slaughter of hogs. There was a falling off in kills of other classes as well, save cattle. Steer before. It was 30,000 above the kill for the same week of last year. Beef production moved up to 132,600,000 lbs. under the week's kill compared with 130,900,000 lbs. the previous week and 117,000,000 lbs. a year ago.

The slaughter of 91,000 head of calves was a 4,000-head drop from the week earlier, but 1,000 more than a year ago. Inspected veal fell to 9,600,000 lbs. from the previous week's 10,100,000 lbs. Last year for the corre-

First Phase Of U. S. Pork, Egg Buying To End Soon; Price Secrecy Is Attacked

Agriculture Department officials have reported the first phase of the department's pork and egg buying program probably will end in about six weeks. This does not mean that the whole program will terminate, but there may be a lull before the buying starts again.

On April 9 the government announced that it would buy 500,000 cases of shell eggs and an "undisclosed amount" of pork to bolster prices by diverting surpluses of these commodities from regular trade channels. Officials said that at the end of the current buying the department would announce its purchasing prices and the names of sellers for those who want them.

The department policy of keeping secret the price it is paying for eggs has come under attack by Joseph Sieger, president of the Chicago Mercantile Exchange. He charged that the policy "causes confusion" in the licensed market and "breeds suspicion."

One department official said that "maybe the policy isn't good for public relations but it is good operational policy." He explained that when prices are published before or during buying they become "minimum prices" and the government loses money. "If we had posted prices on pork and eggs at the start of the program we would never be able to get any bids below those prices," he added.

Sieger said that "an investigation of this program and perhaps the thinking behind it is advisable." Some department informational men seemed to agree that prices should be announced "despite the extra cost so that the department wouldn't be open to attack."

It was intimated that some of the information men are working for the change in department policy.

EARLY PORK GAINS IMPROVE CUTTING MARGINS

(Chicago costs and credits, first three days of week.)

Sharply higher prices for some cuts of meat early the past week helped bring an improvement in cutting margins for all three classes of hogs, although later in the week higher average live prices tended to reduce the earlier gains registered by meats.

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This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

	180-2	220 lbs	lue	_	-220-	240 lbs. Va		240-270 lbs						
Pct. live wt.	Price per lb.		per cwt. fin. yield	Pct. live wt.	Price per lb.		per cwt. fin. yield	Pct. live wt.	Price per lb.		er cwt. fin. yield			
Skinned hams	48.7 30.0 88.8 51.3	\$ 6.14 1.68 1.63 5.18	\$ 8.81 2.43 2.37 7.49	12.6 5.5 4.1 9.8	48.5 29.0 36.0 50.3	\$ 6.11 1.60 1.48 4.98	\$ 8.58 2.23 2.09 6.99	12.9 5.8 4.1 9.6	47.0 29.0 36.0 47.0	\$ 6.06 1.53 1.48 4.41	\$ 8,41 2,15 2,05 6,20			
Lean cuts Bellies, 8. P	27.0 8.8 9.0	\$14.63 \$ 2.97 .25 .21	\$21.10 \$ 4.29 .37 .29	9.5 2.1 3.2 3.0 2.2	26.0 16.8 7.5 8.8 9.0	\$14.12 \$ 2.47 .85 .24 .26 .20	\$ 3.51 .36 .34 .37 .27	3.9 8.6 4.6 3.4 2.2	22.7 16.8 7.5 8.8 9.0	\$13.48 \$.89 1.44 .35 .30 .20	\$18.81 \$ 1.25 2.02 .48 .42 .27			
P.S. lard, rend. wt.18.9 Fat cuts & lard	9.8 37.5 19.2 9.0	.60 .63	.86 .90 .26	12.3 1.6 3.1 2.0	9.8 29.2 19.2 9.0	\$ 4.72 .47 .60 .18	\$ 6.57 .67 .81 .26	10.4 1.6 2.9 2.0	9.8 25.0 19.2 9.0	\$ 4.20 .40 .56 .18	\$ 5.86 .56 .79 .26			
Offal & miscl	0.0	*21.53	\$31.15	71.0		\$20.79	\$29.34	71.5		\$19.52	\$27.41			
		Per cwt. alive			-	Per live	-	10.0		Per cwt. alive				
Cost of hogs Condemnation loss Handling and overhead		20.23 .10 1.32	Per cwt. fin. yield		4 -	0.14 .10 1.19	Per cwt. fin. yield		8	19.70 I .10 1.13	er cwt. fin. yield			
TOTAL COST PER CWY TOTAL VALUE Cutting margin Margin last week		21.53	\$31.30 31.15 -\$.15 67		2	1.43 0.79 8.64 1.01	\$30,17 29,84 -\$.83 -1.37		_	20.93 19.52 \$1.41 -1.82	\$29.27 27.41 -\$1.86 - 2.47			

Cold Storage Holdings Of Beef Drop **During April; Pork Stocks Increase**

HANGES in the amount of meats Cin cold storage as of April 30, compared with a month earlier, were not significantly large. Beef, however, showed a small decline. Beef stocks

lbs. on March 31. A year ago, April 30, these stocks were 643,037,000 lbs. The five-year average for all pork meats was 548,586,000 lbs. Lard stocks moved up to 85,754,000 lbs. compared 54.515.000 lbs. against 49,655,000 lbs. month earlier. A year ago these item amounted to 43,897,000 lbs. The year average was 44,559,000 lbs. fe April 30.

Veal stocks declined some as india; ed by the 11,558,000 lbs. compared with 11.885,000 lbs. on March 31. A year ago veal holdings stood at 7,013,000 lbs., and the five-year average for April 30 was 8,678,000 lbs.

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Prime: Hindo Foreq Round

Trimi Flank Regu Fores Brisk Rib Short

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Choice:

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Cold storage holdings of lamb and mutton on April 30 amounted to 12.819. 000 lbs., or a decrease compared with 14,896,000 lbs. a month before. Last year veal stocks were comparatively small at 5,221,000 lbs. The five-year average was 8,731,000 lbs.

Sausage room products declined from 18,046,000 lbs. on March 31, to 17, 662,000 lbs. as of April 30. On April 30, last year these items amounted in 15,592,000 lbs., and the five-year average was 15,055,000 lbs.

U. S. COLD STORAGE STOCKS, MARCH 31

	1952	1951	1952	Apr. 30
	1,000	1,000 .	1,000	1,000
	pounds	pounds	pounds	pounds
Beef, frozen Beef, in cure, cured and smoked Total beef	229,769	100,976	244,819	106,859
	10,894	10,158	10,733	11,005
	240,663	111,134	255,552	117,864
Pork, frozen Pork, D. S. in cure and cured Pork, all other in cure and cured Total pork	581,602	415,834	558,333	320,215
	55,484	56,396	59,342	56,216
	186,572	170,807	204,331	172,155
	823,658	643,037	822,006	548,586
Lamb and mutton, frozen Veal, frozen All edible offal, frozen and cured Canned meat and meat products Sausage room products Lard Rendered pork fat	12,819	5,221	14,896	8,731
	11,558	7,013	11,885	8,678
	69,397	50,703	70,309	56,559
	54,515	43,897	49,655	44,559
	17,662	15,592	18,046	15,055
	85,754	74,686	68,534	115,189
	3,032	2,147	2,269	2,431
			000 000 11	

The Government holds in cold storage outside of processors' hands, 62,327,000 lbs. of beef, 32,384,000 lbs. of pork, and 750,000 lbs. of lard.

were reduced to 240,663,000 lbs. from 255,552,000 lbs. on March 31. Stocks in cold storage of this kind of meat on April 30, 1951, amounted to 111,-134,000 lbs. The five-year average as of April 30, was 117,864,000 lbs.

Total pork stocks increased slightly to 823,658,000 lbs. from 822,006,000 with 68,534,000 lbs. on the last day of March, this year. Lard holdings in cold storage on April 30, 1951, amounted to 74,686,000 lbs. And the five-year average for the date was calculated at 115,189,000 lbs.

Canned meat and meat products in cold storage on April 30, were

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended May 10, with comparisons:

Week May 10	Previous Week	Cor. Week 1951
Cured meats, pounds12,586,000	14,544,000	17,268,000
Fresh meats pounds32,691,000 Lard, pounds 3,458,000	25,109,000 3,843,000	19,335,009 6,622,000

Take an interesting few minutes trip up and down the Meat Trail.

Make This YOUR Recipe

REPEAT SALES

Put In Nonfat Dry Milk Solids

MORE PROFITS

The greatest sales successes have stemmed from making products people want to buy! To buy again and again! By adding nonfat dry milk solids to your meat products, you'll improve eye-appeal and taste-appeal - build more repeat sales. And in addition, you will have less shrinkage and better slicing qualities, plus week-to-week uniformity.

55 /bs. Lean pork frimmings, ground through 1/4 inch plate DUTCH LOAF 15 lbs. Skinned bacon ends 25 lbs. Veal trimmings 5 1bs. 12 lbs. Hog livers Nonfat dry milk solids 41/4 lbs. chopped in silent cutter Salt Cure (Formula page 51, Improving Meat Products) Qt. 4 1bs. Fresh onions (chopped with livers) 8 ozs. 8 ozs. Worcestershire sauce 2 ozs. Marjoram 2 ozs. 2 ozs. Fresh garlic (chopped fine) Sage 55 lbs. Moisture can be incorporated Place liver, bacon ends, veol and onions in silent cutter. While characteristic solid, and cutter and onions in silent cutter. While characteristic solid, and solid. All the wrevolutions and moisture, and chopped to about the nearly fine enough and time, until all milk has been enough and solid milk has been considered to the control of the control Write for your free copy of "Improving Meat Products" con-taining tested, sales-proved recipes.

MERICAN DRY MILK INSTITUTE, Inc., 221 N. La Salle Street, Chicago, Illinois

IEAT and SUPPLIES PRICES

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Commerc	inl (8WO										42	1/2	α	43	
Can & C	nt				4	*	×	×		×	×				41	
Bulls				*								43	1/4	6	43	1/2

STEER BEEF CUTS+ (*Celling base prices, f.o.b. Chicago)

Prime.		
Hindquarter .		. 64.9*
Ferentiarier .		50.0@51.9*
Pannd		.61.06263.0
Trimmed full	loin	.90.5@92.0
Flank		.14.0@18.0
Regular chuck		.52.0@55.0
Foreshank		32.0
Brisket		43.00
Rib		75 0@77 0
Rib	*******	10.00000
Short plate		.10.0@20.0
Back	*******	.50,0000.3
Triangle		47.1
Choice:		
Hindquarter .		.62.0@64.9*
Forequarter .		.50.0@51.9*
Round		.60.0@61.0
Trimmed full	oin	81.0@82.5
Flank		14.0@18.0
Regular chuck		55 0@56 0
Bekami, cuncu		99.0
Foreshank Brisket		42.00
Brisket	*******	04 0 0 00 0
Rib		0.80990.40.
Short plate	*******	.20.0@22.0
Back		59.0@60.3
Triangle		47.1
(*Ceiling base p	rices, f.e	.b. Chlcago)

BEEF PRODUCTS!

Tongues, No.	1									37.8*
Brains								. 7	1/4 @	10%
Hearts										231/2
Livers, selecte	d									61.70
Livers, regula	I							.56	@	56.70
Tripe, scalded	١.									11
Tripe, cooked								15	@	151/4
Lips, scalded										131/4
Lips, unscalde	d				0					11
Lungs				۰	۰					10.80*
Melts							0			10.904
Udders					0		9 1			61/4
*Ceiling ba	se	T	ri	e	ei	В.		lo	ose.	f.o.b
Chicago.						-				

BEEF HAM SETS!

Knuckles																		
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FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned 4	4 @47
Veal breads, under 6 oz	1.02
12 oz. up	1.02
Calf tongues	34
Lamb fries	
Ox tails, under % 1b	27.70
Over % 1b	
*Ceiling base prices, f.o.	b. Chicago.

WHOLESALE SMOKED MEATS

(i.c.i. prices)	
Hams, skinned, 14/16 lbs.,	0701
Hams, skinned, 14/16 lbs.,	@564
ready-to-eat, wrapped56 Hams, skinned, 16/18 lbs.,	@ 591/
wrapped	@56
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped55	@58
Bacon, fancy trimmed, brisket off, 8/10 lbs	
Bacon, fancy square cut.	@40
seedless, 12/14 lbs., wrapped32	@36
Bucon, No. 1 sliced, 1-lb.	
open-faced layers43	@50

VEAL-SKIN OFF

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Prime, 80/150				ĺ							.56	@59
Choice, 50/80		*									.56	@59
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Commercial, al	П	3	W	ŧ	8				۰	۰	. 43	@49
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CARCASS LAMBS

	(1.	c.L.	E	rle	*42%	
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Choice, 3	10/50					.58.00@61.00
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	(l.c.l.	1	pi	ri	e	:6	×	0		
Choice,	70/down	i							.32	@33
	70/down .									@32
Utility,	70/down			۰				0	. 25	@ 29

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)
Hams, skinned, 10/16 lbs.49 @4914
Pork loins, regular
12/down, 100's 52.30
Pork loins, boneless, 100's.64 @67
Shoulders, skinned, bone-
in, under 16 lbs., 100's. 35
Picnics, 4/6 lbs., loose 30 @301/2
Picnics, 6/8 lbs., loose291/2@30
Boston butts, 4/8 lbs.,
100's
Tenderloins, fresh, 10's 83.30'
Neck bones, bbls 101/2@12
Livers, bbls 17
Brains, 10's15.00@15.80°
Ears, 30's 81/2
Snouts, lean-in, 100's 71/2 @ 8
Feet, front, 30's 8*

SAUSAGE MATERIALS-

FRESH	
Pork trim., reg. 40%, bbls.19	@ 20
Pork trim., guar. 50% lean, bbls23	@24.70
Pork trim., ex. 95% lean, bbls	@50
Pork cheek meat, trmd., bbls.	40.20
Bull meat, bon'ls, bbls	57
Bon'ls cow meat, C.C., bbls.	54
Beef trimmings, bbls	40
Boneless chucks, bbls35	@36
Beef cheek meat, trmd., bbls	361/4
Shank meat, bbls Veal trimmings, bon'ls,	60
bbls48 *Packers ceiling, f.o.b. Cl	

SAUSAGE CASINGS

	(1	.o.b. Cl	ica	go)
(1.c.l.				manufacturer
Deed .		of saus	age	.)

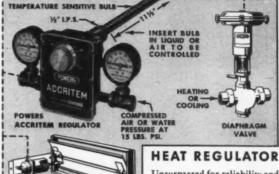
Domestic rounds, 1% to

Domestic rounds, 1% to
1½ in 75@ 80
Domestic rounds, over
1% in., 140 pack1.00@1.05
Export rounds, wide.
over 11/4 in
Export rounds, medium,
1%@1%1.00@1.05
Export rounds, narrow,
1% in, under1.10@1.15
No. 1 weasands.
24 in. up 12@ 14
No. 1 weasands,
22 in. up 7@ 9
No. 2 weasands 4
Middles, sewing, 1%@
2 in
Middles, select, wide,
2@2¼ in1.45@1.60
Middles, select, extra,
2¼@2½ in
Middles select exten
Middles, select, extra, 2½ in. & up2.50@2.60
2 ½ III. & up2.30 @ 2.00
Beef bungs, export,
No. 1 22@ 28
Beef bungs, domestic 18@ 24
Dried or salted bladders,
per piece:
12-15 in. wide, flat 16@ 20
10-12 in. wide, flat 10@ 12
8-10 in. wide, flat 5@ 7
'ork casings:
Extra narrow, 29
mm. & dn
Narrow, mediums,
29@32 mm
Medium, 32@35 mm2.45@2.60
Spec. med., 35@38 mm1.90@2.05
Export bungs, 34 in. cut. 25@ 27

Export bungs, 34 in. cut. 25@ 27 Large prime bungs, 34 in. cut. 14@ 17 Medium prime bungs, 34 in. cut. 12@ 14 Small prime bungs, 74.6 84 Middles, per set. cap. off. 50@ 00 DRY SAUSAGE

		(1.	c.1.	. 1	pr	10	PR)	_	
Cerveli	it, ch	. 1	hog	1	hq	ın	gs			.976799
Thurin	ger .									.58@62.9
Farmer										.826 84
Holstei	ner								Û	.81@84.5
B. C.	Salar	nî	2.0							.88@961/2
Genoa	style	9.8	lan	ni		ch	1.		į.	.90@97
										.80@84
										.75@79

CCURAT



PISTON DAMPER

Unsurpassed for reliability and power to operate large or small diaphragm valves for accurate temperature control of Water Heaters, Heat Exchangers, Jacket Water for Compressors, Diesel and Gas Engines, and many industrial processes.

IMPORTANT FEATURES

 Adjustable Sensitivity and over-heat protection. Calibrated Dial temperature adjustment. • Ronges 50 to 250° F. and 150 to 350° F. · Simple, Rugged Construction withstands vibration and insures many years of reliable service. Requires 15 lb. supply of compressed air or water for its operation. • Small Size - regulator head is only 2 %" x 3 %". Write for Bulletin 316.

THE POWERS REGULATOR CO., 3437 Oukton St., Skokie, III.

60 Years of Temperature and Humidity Control - Offices in Over 50 Cities

Mail this no-risk coupon today to cut HOG-SCRAPING costs!

OLD BALDY Loosens Bristles, Makes Scraping Easy!

Try OLD BALDY, right in your own scalding vat, with absolutely no risk. You'll be satisfied or you won't pay a cent!

OLD BALDY is the guaranteed hog scald that's cutting costs on hog dehairing, from border to border and coast to coast. It contains a remarkable wetting agent, which soaks down to the roots of hog hairs, loosens them, makes them easy to scrape off. Best of all, the hair comes out by the roots!

OLD BALDY cuts scurf, grease, oil, so that carcasses scrape clean. You'll be pleased with the firm, smooth condition of the skin - never slick or slimy. Yet OLD BALDY is gentle to the human skin, will not chap or sting.

Mail the coupon today for your own trial!



KOCH	SUPPLIES	2520	Holmes,	Kansas	City	8,	Mo.
Please	rush me						

O 10-lb. of OLD BALDY, at . . . 35c per lb. (Enough for 800 to 1,000 gallons scalding water) 50-lb. of OLD BALDY, at . . . 32e per lb. (Enough for 4,000 to 5,000 gallons scalding water)

NAME

ADDRESS.

CITY_ STATE

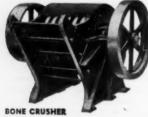
SUPPLIES

2520 Holmes

Kansas City 8, Mo.

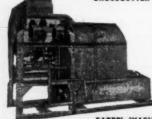












Engineered

To Fit Your Production Needs

RIGHT DOWN THE LINE

It's KEEBLER's precision-built equipment for every department . . . right down the line! More and more packers are beginning to realize this and are making KEEBLER their headquarters for fine packinghouse and sausagemaking machinery, equipment and supplies. Let us know your particular requirements so that we may intelligently assist you in the proper selection of those items that best fit your particular production needs.

ENGINEERED CONOMY

SINCE 1930

KEEBLER ENGINEERING CO.

1910 W. 59th STREET . CHICAGO 36, ILLINOIS

"If It's For The Packinghouse, We Have It"

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, bog casings.45	@49	
Pork sausage, sheep cas53	@55	
Frankfurters, sheep cas55	@63.7	
Frankfurters, skinless50	@51	
Bologna44	@48	
Bologna, artificial cas43	@ 45	
Smoked liver, hog bungs44	@ 4534	
New Eng. lunch. spec73	@7514	
Minced lunch, spec, ch54	@5814	
Tongue and blood46	€49	
Blood sausage41	@49	
Souse34	@36	
Polish sausage, fresh50	@56	
Polish sausage, smoked	54	

SPICES

(Basis Chgo., orig. bb	ıls.,	bags, bales)
1	Vhol	le Ground
Allspice, prime	33	38
Resifted	36	41
Chili Powder		42
Chili Pepper		44
Cloves, Zanzibar	1.06	1.14
Ginger, Jam., unbl	40	
Ginger, African	27	33
Cochin		
Mace, fancy, Banda		
East Indies		1.29
West Indies		1.15
Mustard, flour, fcy		35
No. 1		30
West India Nutmeg		48
Paprika, Spanish		36
Pepper, Cayenne		50
Red, No. 1		46
Pepper, Packers 1		2.24
Pepper, white ?		
Malabar		
Black Lampong		1.62

SEEDS AND HERES

(l.c.l. prices)

(sieisi Parees)	•
Whole for	-
	in.
Caraway seed 18	25
Cominos seed 27	6
Mustard seed, fancy. 23	ou I
Yellow American 20	70.
	**
Marjoram, Chilean	
Oregano 25	31
Coriander, Morocco,	N.
Natural No. 1 17	
Matural No. 1 11	2
Marjoram, French 40	0
Sage, Dalmatian	~ 1
	50
	78
CURING MATERIALS	- 1
0	WE.
Nitrite of soda, in 400-lb.	*L
this dal or fab Chan	
bbls., del., or f.o.b. Chgo	10
Saltpeter, n. ton, f.o.b. N.Y.;	-
Dbl. refined gran	11.4c
Small crystals	14.00
Man Crystals	15.00
Medium crystals	15.48
Pure rfd., gran, nitrate of soda	6.95
Pure rfd., powdered nitrate of	
soda	200
m 24 4	1.5
Salt, in min. car. of 60,000 lba.	
only, paper sacked, f.o.b. Chgo	1.5
Pe	e for
Granulated	200.00
Manual Con	42.0
Medium	3.4
Rock, bulk, 40 ton car.,	
delivered Chicago	19 ts
Sugar-	1045
Bugar-	
Baw, 96 basis, f.e.b.	-
New York	6.5
Refined standard cane gran	-
basis	8.00
Refined standard beet	
gran., basis	8.30
* Packers' curing sugar, 250 lb.	0.48
PACKETS CUITING BUGBET, 200 ID.	
bags, f.o.b. Reserve, La., less	
2%	8.15
Dextrose, per cwt., in	41,200
paper bags. Chicago	B 000
paper bags, Chicago	7.83

8-10 10-12 12-14 14-16

16-18 18-20 20-22

10-12 12-14 14-16 16-18 18-20 20-22 22-24 24-25 25-30 25/up

> Oct Not Dec S (14t Oct

PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass)	Los Angeles May 8	San Francisco May 8	No. Portland May 9
STEER: Choice:			
500-600 lbs		\$55.00@56.00	\$56.00@58.30 54.00@57.00
Good: 500-600 lbs		53.00@54.00 52.00@53.00	55.00@56.3) 54.00@56.3)
Commercial: 350-600 lbs	. 49.00@51.00	49.00@51.00	50.00@51.30
COW: Commercial, all wts Utility, all wts		47.00@50.00 43.00@47.00	48.00@51.30 47.00@49.30
FRESH CALF:	(Skin-Off)	(Skin-Off)	(8kin-0f)
Choice: 200 lbs. down			58.00@58.40
Good: 200 lbs. down	. 55.00@56.40	*******	56.00@56.0
FRESH LAMB (Carcass):			
Prime:	********	** ** ***	~~ ~~ ~~ ~
40-50 lbs		53.00@56.00 $51.00@53.00$	56.00@59.59 53.50@56.59
Choice: 40-50 lbs	E4 00/6/50 00	53.00@56.00	56.00@58.50
50-60 lbs		51.00@53.00	53.50@56.59
Good, all wts	52.00@54.00	53.00@55.00	53.50@58.00
MUTTON (EWE):			
Choice, 70 lbs. dn Good, 70 lbs. dn	. 28.00@30.00 . 25.00@28.00	26.00@30.00 $24.00@26.00$	30.00@32.0 29.00@32.0
FRESH PORK CARCASSES 80-120 lbs		(Shipper Style) 30.00@36.45	(Shipper Style)
120-160 lbs		29.00@35.00	30.00@31.50
FRESH PORK CUTS No.			
LOINS:			
8-10 lbs		54.00@56.00 52.00@54.00	52.00@56.50 52.00@56.50
	. 52.00@55.00	50.00@52.00	50.00@55.50
PICNICS:			
4-8 lbs	. 34.00@37.00	35.00@37.00	37.00@40.00
HAM Skinned:	(Smoked)	(Smoked)	(Smeked)
10-14 lbs	49.00@55.00	54.00@58.00	51.00@56.00
BACON, "Dry Cure" No.			
6- 8 lbs	. 36.00@44.00	40.00@46.00	44.00@47.00
8-10 lbs		40.00@45.00 40.00@45.00	42,00@46.00
LARD, Refined	. 01.000 12.00	20.00030.00	40.00@40.00
Tierces	. 12.50@14.00		12.00@15.00
50-lb. cartons and cans. 1-lb. cartons	. 13.50@14.75 . 14.50@16.00	14.00@15.00 15.00@16.00	15.00@16.00



Cures

SEASONINGS
BINDERS
SPICES

ARCHIBALD & KENDALL, INC. • 8 Beach St., New York 13

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service CASH PRICES

CHICAGO BASIS	
THURSDAY, MAY 15,	1952
REGULAR HAMS	**
Fresh or F.F.A.	Frozen
8-10	*45.80
10-1245.80	*45.80
12-14	*45.80
14-16*45.80	*45.80
BOILING HAMS	
Fresh or F.F.A.	Frozen
16-18*44.10	*44.10
	*44.10
16.90	44.40

TO B. CHICAGO

HERBS

ole for hon

RIALS

11.2 14.0 15.4 of soda 5.2 te of

00 lbs. b. Chgo.: Per to:

. 12.39

gran., 6.3

0 lb, ., loss 8.15

..... 7.82 ICES

No. Portland May 9

56.00@58.30 54.00@57.00

55.00@5636 54.00@5638

50.00@51.30

Skin-Of)

58.00@58.40

6.00@56.0

6.00@59.50 3.50@56.50

6.00@58.50 3.50@56.50 3.50@58.00

0.00@32.0 9.00@32.0

pper Style)

0.00@31.50

2.00@56.50 2.00@56.50 0.00@55.50

7.00@40.00 (Smeked)

.00@56.00

1.00@47.00

2.00@46.00 0.00@45.00 .00@15.00 .00@16.00

M

ork 13

7, 1952

	BOILING HAMS	
	Fresh or F.F.A.	Frozen
10.16	*44.10	*44.10
16.20	***************************************	*44.10
20-22	,	431/2
	SKINNED HAMS	
	Fresh or F.F.A.	Frozen
10-12	491/4@501/4 49	14 @ 50
12-14	49%@50%	491/9

10-12	491/2 @ 501/4	49%	@50
12-14	491/4@501/4		49 1/2
14-16	***************************************		*491/9
16-18	48 @48%	48	@481/2
18-20	47		47
20-22	46 1/2 (0) 47		46
22-24	461/2@47		46
24-25	461/2@47		46
25-30	***************************************		*431/2
25/up	421/4@43	421/2	6£43
	FAT BACKS		
	Fresh or Frozen		Cured

	FAT BACKS	
	Fresh or Frozen	Cured
6-8	8@ 81/n	8@ 81/sn
8-10	S@ 83/n	8@ 81/911
10-12		9n
12-14	10n	101/4
14-16	10@10½n	101/2@11
16-18		111/2@12
18-20		11%@12
20-25	11@11½n	111/2@12

	PΙ	CN	10	CS		
Fro	ah.	OP	EP.	E.	A	

	Fresh or F.F.A.	Frozen
4-6	31%	311/4
6-8	30 @301/4	291/2
8-10		1/4 @ 29
10-12	291/4@30 28	14 @ 29
12-14	291/2@30 28	14 @ 29
8/up.	2's in291/2@30 28	14 @ 29

	BELLIES	
	Green or Frozen	Cured
6-8	281/2@29n 30	@30%n
8-10	28	291/4
10-12	28	29 1/4
12-14		6@28%
14-16		@2614
16-18		4@2514
18-20	22 @221/4 231/	

	BELLIE		:8
		Clear	
18-20	20n	19n	
20-25	18	181/4	i
25-30	18	18	
30-35	161/2	16	
35-40	16	151/	ż
40-50		141/	
*Ce	lling price, CPF	3 74. f.o.b. Ch	į.
00.00			

OTHER D. S. MEA! Fresh or Frozen	TS Cured
	Carea
Reg. plates	
Clear plates	
Square jowls .13@14	13n
Jowl butts10@10%	10n
	10@101/n

LARD FUTURES PRICES

MONDAY, MAY 12, 1952

May	11.22%			11.2214
July	11.50	11.50	11,45	11.47%b
	11.75	11.80	11.721/2	11.75b
Oct.	11.80	11.87%	11.80	11.87%a
Nov.	11.80	11.90	11.80	11.90a
Dec.	12.20			12.20b
Sal	es: 2.040	0,000 lbs		

Sales: 2,040,000 108.
Open interest at close Fri., May 8th: May 50, July 809, Sept. 1,105, 0ct. 467, Nov. 198, Dec. 67: at close 8at., May 10th: May 48, July 898, Sept. 1,106, Oct. 470, Nov. 200, and Dec. 69 lots.

THESDAY MAY 13, 1952

	20200			
May	11.25			11.25b
July	11.45	11.52%	11.421/2	11.5216
Sept.	11.70	11.85	11.70	11.85h
Oct.	11.85	12.00	11.85	12.00b
Nov.	11.90	11.95	11.90	11.95b
	12.20	12.30	12.20	12.27%
Sal	es: 3.6	in 000 1b	4	

Open interest at close Mon., May 12th: May 45, July 900, Sept. 1.121, 0ct. 470, Nov. 203, and Dec. 70 lots.

WEDNESDAY WAY 14 1040

May	11.30	11.35	11.20	11.20b
July	11.55	11.55	11.50	11.50b
Sept.	11.85	11.871/2	11.75	11.77 1/21
Oct.	12.00	12.00	11.90	11.92%
Nov.	11.95	12.00	11.90	11.90
Dec.	12.20	12.2714	12.20	12.271/4
Sal	es: 4.04	0,000 lb	8.	

Open interest at close Tues.. May 13th: May 44, July 807, Sept. 1,134. Oct. 458, Nov. 204, and Dec. 70 lots.

THURSDAY, MAY 15, 1952 THURSDAY, MAY 15, 1962 May 11,30 11,62½ 11,30 11,62½ 15 July 11,60 11,97½ 11,60 11,97½ Sept. 11,85 12,25 11,85 12,20 0ct. 12,02½ 12,35 12,02½ 12,32½ 12,32½ 10,01 12,00 12,30 12,00 12,20b Dec. 12,47½ 12,85 12,47½ 12,77½ 18 Alse: 10,480,000 lbs. Open interest at close Wed., May 18th: May 31, July 889, Sept. 1,144, 0ct. 463, Nov. 213, and Dec. 71 lots.

FRIDAY, MAY 16, 1952

July	12.05	11.971/2	11.921/2	11.97½ 12.15
	-10			
Sept.	12.45	12.621/4	12.321/2	12.471/48
Oct.	12.60	12.67%	12.50	12.57%
Nov.	12.45	12.60	12.45	12.55
Dec.	13.10	13.10	12.85	12.85

Open interest at close Thurs., May 15th: May 26, July 890, Sept. 1,142, 0ct. 483, Nov. 206, and Dec. 84 lots.

b-bid; a-asked.

CANADIAN STOCKS

Canadian storage stocks on April 1 are as follows:

	Apr. 1* 1952	Mar. 1† 1952	Apr. 1 1951
Beef	9,636,000	12,276,000	10,555,000
Veal	1,048,000	1.832,000	885,000
Pork	34,333,000	39,456,000	24,361,000
Mutte	on &		
Lan	h 1 906 000	2 599 000	1.995.000

^{*}Preliminary. †Revised.

SOUTHERN KILL

Slaughter for the month of March, 1952 in Alabama, Florida and Georgia under federal inspection:

											Mar. 1952	Mar. 1951
Cattle											44,700	35,100
Calven						۰	9			,	9,200	7,700
Hogs	۰			۰	0	ó		۰			284,000	244,000
Sheep	,	*	,		,	,	×	,	*	8	****	100

PACKERS' WHOLESALE

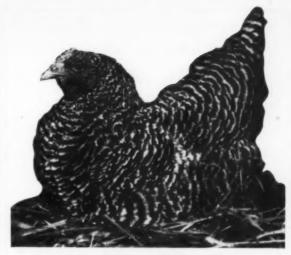
LAKD PRICES	
Refined lard, tierces, f.o.b.	
Chicago	14.50
Refined lard, 50-lb. cartons,	
f.o.b. Chicago	14.50
Kettle rend., tlerces, f.o.b.	
	15.00
Leaf, kettle rend., tierces,	
f.o.b. Chicago	16.00
Lard flakes	19.00
Neutral tierces, f.o.b. Chicago.	20,00
Standard Shortening 'N. & S	
Hydrogenated Shortening	417,000
N. & S	20.25

^{*}Delivered.

WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw
May May May May	1011,25b 1211,25n 1311,25n 1411,25n 1511,62½n 1612,00n	9,75a 9,75a 9,75 9,87%b 10,37%b 11,00	9.25n 9.25n 9.25n 9.37¼n 9.87¼n 10.50n

n-nominal, b-bld, a-asked,



WHAT'S HATC IN YOUR BUSINESS-



If it's Packaging in Lithographed Metal Cans . . . WE'D LIKE

TO KNOW!



DOES your lithographed metal package measure up to the quality of your product? Does it make people want to buy it? Today's competition makes package design and color more important. Heekin Lithographed Cans are individually styled ... styled to sell your product ... and keep it selling. Heekin colors are true and long lasting. Heekin's metal packaging know-how . . . plus Heekin's Personal Service . . . stand ready to serve you. Call on us.



PLANTS AT CINCINNATI & MORWOOD, OHIO; CHESTHUT HILL, TENNESSEE; SPRINGDALE, ARKANSAS

Save on Frozen Food **Deliveries**



Shamrocks keep frozen food safe for 20 hours or more. No expensive refrigerated trucks necessary— just load Shamrocks on your regular delivery trucks. The Shamrock method is low-cost, flexible and safe.

Also available, all metal dry ice storage boxes in sizes from 100# to 3000#

Write for Complete Information

316 S. LA SALLE STREET . CHICAGO 4, ILL. Telephone: HA rrison 7-9062



REFERRED PACKAGING SERVICE

Glassine and Greaseproof Papers • Plain, Laminated and Heat-Seal Sylvania Cellophane • Foil • Special Papers • Printed in Sheets and Rolls

> creators designers multicolor printers



Sturdily Built.

Cook Quickly Efficiently.



THE FRENCH OIL MILL MACHINERY CO. PIQUA, OHIO

MARKET P

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices) May 15, 1952 Per lb.

Prime.	800	lbs./	de	W	n.		 .573	4 @594
Choice	, 800	lbs./	de	W	n.		 .54	@57
Good								
Steer,	comm	ercla	1				 .49	@51
Cow,	comme	ercial					 . 43	@45
Cow, 1	ntility					٠	 .40	@42

BEEF CUTS

Hindquarter66.0@66.9
Forequarter51.0@52.0
Round 63.0
Trimmed full loin92.0@93.0
Flank
Short loin 118.0
Sirioin 77.8
Cross cut chuck 51.4
Regular chuck52.0@54.0
Foreshank
Brisket 45.0
Rib72.0@77.0
Short plate
Back
Triangle 48.2
Arm chuck
Maria Chuck

ioice:															
Hindau	ari	ter										63.6	100	64.0	
Forequ	art	er										50.0	a	51.0	
Round															
Trimm	ed	fu	1	1	0	ķı	n			٥		84.0	Mal	34.5	
Flank												20.6	00	25.0	
Short	lois	R .		۰									10	05.0	
Sirloin				٠				۰					- 1	73.1	
Cross															
Regula	Er (chu	ek									52.6	a	54.0	

											.02.00
Fores	hı	n	k				٠	٠		٠	.30.0@
Brisk	et										
Rib											.65.06
											.18.00
Back											.59.0@
Triar	a i	le									
Arm	c	hu	10	k				ì	Ī		.52.06

FANCY MEATS

*Ceiling base prices.

LAMBS

(l.c.l. prices)

	City
Prime lambs, 50/dow	
Choice lambs, 50/dow	
Good, all wts	52.00@54.00
	Western
Prime, all wts	57.00@61.00
Choice, all wts	57.00@61.00
	52.00@54.00

For permissible additions to ceiling base prices, see CPR 24.

FRESH PORK CUTS

(l.c.l prices)

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Hams, sknd., 14/down49.006	152
Picnics, 4/8 lbs	54.
8/12 lbs	
FORK 10108, 12/00Wn 52 004	lew.
Boston butts, 4/8 lbs 40 one	40
Spareribs, 3/down 39 oog	146
Pork trim., regular	
Pork trim., spec. 80%	

Hams, sknd.,	14/down	40 oners
POTE IOINS, 12	ZZOOWE	52 00 Garage
Boston butts, Spareribs, 3/	4/8 Ins	30 0000
obarcison, ol		oo.oolijijijiji

VEAL-SKIN OFF

(Lc.1 prices)

	4	are managed	
D. L.			Western
Prime,	carcass	, 80/150.	.58.00@00.3
Comm	ercial car	Case.	48.00@52.0
C-0411	OR COME COL		30.00m320

DRESSED HOGS

(l.e.1 prices)

Hogs,	g	1. &	ch.,	b	d	on	. If. fat is
100	to	136	lbs			 1	33 00000
137	to	153	lbs				33 00.000 0
154	to	153	lbs				33 00@99 14
172	to	188	lbs			 	33.00@33.5

BUTCHERS' FAT

	٠																
Shop fat					*			*		6							.\$1.60
Breast fat		*															1 00
Inedible sue	t		*	×	•	8	*	6	*		*	×		*			. 1.50
Edible suet				*			*	,	*				ĸ	,		,	. 1.38

LIVESTOCK PRICES AT SIQUX CITY

Prices paid for livestock at Sioux City on Thursday, May 15, were reported as follows:

CATTLE:

steers, prime	. \$34.50 only
Steers, choice prime	32,00@34.00
Steers, comm. & gd	
Heifers, choice	31.50@32.25
Heifers, comm	26.00@27.00
Cows, util., comm	
Cows, can., cut	18.50@21.50
Bulls, good	24.50 only*
Bulls, util., comm	28.00@27.73
Bulls, can., cut	None rec.
CATTLE:	
Ch. to prime	None rec.
Good	
MOCS.	

	prime	None rec. None rec.
Good,	ch., 190/2408 ch., 250/280 bulk	20.50@21.00
SHEEP:	choice	.\$29.00 only

TALLOW EXTRACTION SOLVENTS

Amsco Isoheptane · Amsco Heptane · Special Heptane

... and a wide variety of other animal-oil extraction solvents, such as Amsco Textile Spirits, Special Textile Spirits, and additional solvents derived from petroleum.



AMERICAN MINERAL SPIRITS COMPANY

230 North Michigan Ave., Chicago 1, Illinois 155 East 44th St., New York 17, New York

BY-PRODUCTS....FATS AND OILS

TALLOWS AND GREASES

Wednesday, May 14, 1952

CUTS

Western

City

OFF

GS

FAT

Westers

.58.00@00.3 .58.00@00.3 .54.00@87.8 48.00@52.0

33.00@3.5 33.00@3.5 33.00@3.5 33.00@3.5

CES AT

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s follows:

. \$34.50 only 32.00@34.0 28.00@31.0 31.50@32.2 26.00@27.0 22.00@26.0 14.50@21.0

23.00@27 75

None rec.

21.00@21.6 20.50@21.0 16.50@19.5

NTS

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Special

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MPANY

17, 1952

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.49.00@53@

Late last week and at the start of this week, the tallow and grease market maintained a "bullish" attitude, brought about by the persistent demand coming out of the East, and specialty buyer interest.

On Friday last week, several tanks of choice white grease and bleachable fancy tallow moved at various levels, 6%c, 6%c and 6½c, all East. The latter price was presumably paid for "quick shipment" materials. Yellow grease brought 4½c, East, for several tanks. A little trade was also uncovered in the Midwest. Yellow grease at 3%c, prime tallow 5%c, and bleachable fancy tallow at 5%c, all c.a.f. Chicago. Additional sales of choice white grease were consummated on Monday at 6%c, East, volume undisclosed.

Some resale material was reported offered out at fractionally lower levels in the East, resulting in the market undertone in that area being on the soft side; bids listed out of same destination were also reduced \(\lambda_\text{\omega}\)\(\lambda_\text{\chi}\)c. On the other hand, sellers in the Midwest were reported to be holding for better price, consequently trading locally was a tank of brown grease, 25 acid, at 3\(\lambda_\text{\chi}\)c, f.o.b. Chicago, and a tank of choice white grease at 5\(\lambda_\text{\chi}\)c, also f.o.b. Chicago.

Although information on Wednesday spotted the eastern market as being weak, and revealed purchases of some better grade product at reduced prices, the continued backaway attitude of sellers in the midweek brought out higher consumer bids on Thursday. A fair to good movement registered at the advance: Bleachable fancy tallow, 5%c; choice white grease, 5%c; regular fancy tallow, 6c; special tallow, 5c; prime tallow 5½c; No. 1 tallow, 4½c and 4½c; No. 2 tallow, 3%c; B-white grease, 4%c, and yellow grease at 4c, all Chicago. Bids coming out of the

East for the better grades of tallows and greases were considered \(\frac{1}{4} \) \(\text{@ 1}\) \(\frac{1}{2} \) c under sellers' ideas.

TALLOWS: Thursday's quotations: Regular fancy tallow, 6c; bleachable fancy tallow, 5%c; prime tallow, 5½c; special tallow, 5c; No. 1 tallow, 4½c, and No. 2 tallow, 3%c.

GREASES: Thursday's quotations: Choice white grease, 5%c; A-white grease, 5@5%c; B-white grease, 4%c; yellow grease, 4c; house grease, 3%c, and brown grease, 25 acid, 3%@3%c.

BY-PRODUCTS MARKETS

(Chicago, Thursday, May 15, 1952)

Blood

Digester Feed Tankage Materials

Wet re	ndered	١.	1	a	n	2	E	0	RE.	E	36	3,	1	0	0	g	e								
Low	test .																						.7.00@	7.50)
High	test						0																°6.75@		
Liquid	stick	1	ŧı	A)	n	k		-	28	u	n	k,	 ,					, ,			0	0		3.1	5

Packinghouse Feeds

		per to
50%	meat and bone scraps, bagged	\$105.00
50%	meat and bone scraps, bulk	100.00
	meat scraps, bulk	105.00
	digester tankage, bulk	90.00@100.00
	digester tankage, bagged	
	blood meal, bagged	145.00@150.00
70%	standard steamed bone meal,	
	bagged	95.00@100.00

Fertilizer Materials

rerunzer materials											
	High grade	tankage, ground, per unit									
	ammonia		þ								
	Hoof meal,	per unit ammonia 7.00	į								

Dry Rendered Tankage

		Les y	Menneren	Lamnage	
					Per ani
High	test				.70@1.75

Gelatine and Glue Stocks

P	er cwt.
Calf trimmings (limed)	\$2.50
Hide trimmings (green, salted) 80.	00@82.50
Oattle jaws, skulls and knuckles,	
per tom	00@70.00
Pig skin scraps and trimmings, per lb., 7	69 714

Animal Hair

Winter coil dried						
Summer coil drie						*50.00
Cattle switches,	per piece.		 		6	@ 7
Winter processed	gray, lb.		 	 	1314	@15
Summer processes	i, gray, li	b	 		-	- 6

n-nominal. *Quoted delivered basis.

VEGETABLE OILS

Thursday, May 15, 1952

A soft tone developed in the vegetable oil market this week. Sales were thin and lightly scattered.

Early in the week refiners purchased about 25 tanks of May shipment soybean oil at 9%c. Offerings of June shipment at 10c went without action. July and July-September both cashed at 10c. It was rumored throughout the trade that the July-September shipments included resale material and stock for restricted movement.

Offerings of cottonseed oil were few throughout the belt and the only movement heard was in the Southeast at 11%c. Texas oil traded in a small way at 11c. Corn oil traded early at 11%c, but bids later at that figure failed to get results. Peanut oil moved in a limited way at 14%c. Coconut oil was offered at 8%c, but no trading was reported.

On Tuesday, buyers and sellers were on the sidelines, and trading continued light. May shipment sold at 9%c, June shipment at 9%c and 10c, July at 10c and July-September at 10%c. Valley cottonseed oil cashed at 11%c, and stock in West Texas traded at 11c. Peanut oil for immediate and nearby sold at 14%c and corn oil was bid at 11%c.

Lack of interest at midweek was attributed, in one respect, to some of the trade leaving early to attend the New Orleans convention. There was light trading of May shipment soybean oil at 9%c. Most buying interest, however, was at 9%c. June shipment was offered at 10c, but bids were persistent at 9%c. July shipment was quoted on a nominal basis at 10c. There was small movement of cottonseed oil in the Valley at 11%c and material in the Southeast sold at 11%c. Texas oil was pegged at 11c, nominal basis. Peanut oil was quoted at 14%c, both on a nominal basis. Coconut oil cashed at

PACKING HOUSE Saves Time, Trouble, Money WITH NEW STERLING CARRELET CAUBES*

"How good are Kooler Kubes? It used to take one man five to six hours per day to service our cooler units with salt. Now the same man services the same units in 2 hours 20 minutes with Kooler Kubes.

"And we are saving money on salt because Kooler Kubes do a better job.

"Along with this, we have not had to clean out a single unit in three months. We used to spend two hours per week per unit cleaning out the units and sprays."

Marhoefer Div. of Kuhner Packing Co.
Muncie, Indiana

Keoler Kubes are special, heavily compressed 50-lb. refrigeration salt cubes for unit coolers, brine spray cold diffusers, spray deck systems.

SALT COMPANY, INC. Scranton 2, Pennsylvania

Please have a represen	tative call.
------------------------	--------------

Please send additional information.

NAME

COMPANY____

ADDRESS

CITY

ZONE____STATE___

For Additional Information Send Coupon Now

The National Provisioner—May 17, 1952

*Trademark International Salt Company, Inc.

84c and offered later at 8%c, without action.

CORN OIL: Sales at 11%c, a %c advance from last week's levels.

SOYBEAN OIL: Trading thin at price declines %c to %c below those of the previous session.

PÉANUT OIL: Limited volume traded throughout the week at 14%c, down %c from the previous week.

COCONUT OIL: Market mostly featureless. Few midweek sales were reported at 814c.

March Margarine Output Sharply Under February

Production of oleomargarine in the United States in March declined by almost 20,000,000 lbs., according to a report on facts for industry released by the Bureau of Census. March output of 96,762,000 lbs. was compared with 114,051,000 lbs. produced in February, this year, and 91,137,000 lbs. in March, 1951.

Total production of the commodity for the first three months of this year amounted to 338,958,000 lbs. against 283,442,000 lbs. last year. Stocks at the beginning of March stood at 18,123,000 lbs. compared with 13,556,000 lbs. a month earlier. March 31 stocks amounted to 15,201,000 lbs.

Producers' shipments for March were reported at 99,684,000 lbs. compared with 109,284,000 lbs. in February, and 89,669,000 lbs. in March, 1951.

PIKLE - RITE

Improves
Your Appetite!



improve the flavor, appeal and demand to your pickle pimento meat loaves and other specialties with accordance

PIKLE-RITE SWEET PICKLE CHUNKS

and PIKLE-RITE SWEET DICED PICKLES

Samples and Quotations on Requesti

PIKLE - RITE COMPANY INC.

Growers - Salters - Manufacturers 2965 Milwaukee Avenue - Chicago 18, Illinois

Phones: Main Office —BEImont 5-8300, Chicago, Illinois Factory — Pulaski, Wis., Pulaski III BROKERS WANTED COTTONSEED OIL: Scattered trading at price declines %c in the Valley and Southeast. Texas oil traded late midweek at 11%c.

New York cottonseed oil prices were quoted as follows:

MONDAY, MAY 12, 1952

		Open	High	Low	Close	Close
May		13.70b	13.75	13.67	13.63b	13.79
July		13.95	14.03	13.86	13.94	14.06
Sept.		14.15	14.25	14.09	14.14	14.27
Oct.		14.26b	14.35	14.18	14.25	14.36
Dec.			14,40	14.28	14.30b	14.47
Jan.		14.35n			14.30n	14.44n
Mar.			14.49	14.40	14.40	14.58
May,	'58	14.45n	14.50	14.50	14.50b	14.64b
Sal	es: 357	lots.				

TUESDAY, MAY 13, 1952

May		13.58	13.60	13.52	13.64b	13.63b
July			14.04	13.84	13.96	13.94
Sept.			14.30	14.08	14.28	14.14
Oct.		14.22	14.38	14.18	14.37b	14.25
Dec.		14.28	14.48	14.27	14.43b	14.30b
Jan.		14.25n			14.40n	14.30n
Mar.		14.37b	14.36	14.36	14.52b	14.40
May,	'53	14.51b			14.60b	14.50b
Sal	es: 310	lots				

WEDNESDAY, MAY 14, 1952

May		13.85	13.70	13.58	13.69b	13.64b
July		13.95	13.95	13.84	13.90	13.96
Sept.		14.25	14.25	14.40	14.20	14.28
Oct.		14.23b	14.35	14.26	14.31b	14.37b
Dec.		14.46	14.46	14.36	14.42	14,43b
Jan.		14.45n			14.40n	14.40n
Mar.		14.53b	14.53	14.50	14.51b	14.52b
May,	'53	14.60b	14.63	14.63	14.63	14.60b
Sal	es: 335	lots.				

THURSDAY, MAY 15, 1952

May		13.65b	13.82	13.70	13.82	13.69
July		13.87b	14.38	13.90	14.32	13.90
Sept.		14.15b	14.71	14.20	14.61	14.20
Oct.		14.27	14.80	14.32	14.70	14.31
Dec.		14.43	14.95	14.42	14.88	14,42
Jan.		14.40n			14.85n	14.40
Mar.		14.51b	14.99	14.60	14.96b	14.51
May.	'53	14.57b			15,05b	14.63
Sal	es: 643	lots.				

VEGETABLE OILS

Wednesday, May 14, 1952

Crude cottonseed oil, carloads, f.o.b. mills	
Valley	1114 pd
Southeast	
Texas	11n
Corn oil in tanks, f.o.b. mills	11%ax
Peanut oil, f.o.b. Southern mills	14% n
Soybean oil, Decatur	9% pd
Coconut oil, f.o.b. Pacific Coast	8%ax
Cottonseed foots,	
Midwest and West Coast	34 @ 7/4
East	3/4 @ 3/8

ax-asked. n-nominal:

OLEOMARGARINE

Wednesday, May 14, 1952

White domestic	vegets	it	1	e					 								
White animal f	at	×	×		×						*						
Milk churned	pastry			*	×		e	× 1		×		×					
Water churned	Dastry																

World Soybean Output Ou

World soybean production in 100 has been estimated by the Office of Foreign Agricultural Relations at 602, 900,000 bu. This was only 7,500,000 bu short of the 1950 crop of 666,400,000 and 8,900,000 bu. larger than the per liminary forecast. Prewar production amounted to 463,700,000 bu.

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The bulk of the world soybean production is concentrated in two constries, the United States and China, including Manchuria. These two area account for over 90 per cent of the estimated world total.

Reliable information lacking from China, the 1951 estimate for that contry has been roughly placed at 321,500,000 bu. The total U. S. production for 1951 was estimated at about 280,500,000 bu., a decline from the 1950 all-time high of 299,300,000 bu.

CANADIAN MARGARINE

April production of oleomargarine in Canada amounted to 9,247,000 lbs., the Dominion Bureau of Statistics has reported. This represented a gain of 415,000 lbs. over the February output, but 293,000 lbs. less than during April 1951. The four-month output this year amounted to 36,863,000 lbs. against 39,766,000 lbs. last year.

Stocks on hand held by manufacturers, wholesalers and other warehouses on May 1, was 3,176,000 lbs compared with 2,569,000 lbs. a month before, and 3,843,000 on May 1, last

year.

Report on Fertilizers

After examining hundreds of pages of testimony on chemical fertilizers, the House Delaney Committee declared there is no evidence on record to show that inorganic fertilizers are harmful to man or animals and that there is no need at this time for federal legislation on the subject. The group recommended that long-term studies be made on the relative effect of chemical and organic fertilizers on plant nutritive value and the relationship of soils to nutrition and health.

GLOBE-HOY LOAF MOLDS

Give faster cooking—less shrinkage—better appearance and flavor. Loaf is always uniform in shape for more attractive slices —greater sales appeal. Available from stock NOW!



Write for full details, or a trial mold.

THE GLOBE COMPANY

4000 S. Princeton Ave.

Chicago 9, Ill.

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17, 1952

HIDES AND SKINS

Big packer market quiet early, but trading active later at ½c to 1½c advance—Small packer and country hide market slow and "bullish"—Good trading of calfskins at higher levels— Sheepskin market mostly quiet with only a few sales reported.

CHICAGO

PACKER HIDES: Offerings of big packer hides were hard to find Monday; consequently, the market went without action.

The big packer market became considerably more animated Tuesday, and about 30,000 hides moved as a result of one major packer releasing offerings. Sales consummated were at ½c to 1½c advance over previous quotations. About 5,000 light native steers brought 18½c, a gain of 1c. A lot of 6,000 heavy native steers traded at 13½c, steady with last levels.

Buying interest continued for this selection with bids heard at 13% c, which went without action. There was trading of 1,800 ex-light native steers at 20c, which represented the most gain pricewise. About 3,300 branded steers traded at 11c for Colorados and 12c for butts. A lot of heavy native cows brought 14½c for Chicago's and 15c for St. Paul's. There was a good trade of 5,700 light native cows at various prices: Chicago's at 17c, Sioux City at 17% c, St. Joe at 18c and St. Paul's at 17½c.

Hides continued to advance at midweek with most selections gaining 1/2 c in trading of 45,000 hides. A lot of 1,800 light native steers brought 181/20 and 1,600 heavy native steers traded at 14c and 141/2c for St. Paul's. About 8,000 branded steers traded with butts bringing 121/2c and Colorado's at 111/2c. There was a good trade of heavy native cows, about 9,000, at 141/2c for River's, 15c for Chicago's and 151/2c for St. Paul's. Some 5,000 branded cows sold at 14c and about 1,000 light native cows brought 18c. West Coast trading consisted of 3,200 branded steers at 11c for Colorado's and 12c for butts, all April production. Further trading of 1,400 branded cows at 14c, light native steers at 16c and ex-light native steers at 17%c was also reported among the week's transactions.

Late midweek trading involved 1,600 heavy native steers at 14c, 800 light native steers at 18½c and 1,000 ex-light native steers at 20½c. A lot of 2,400 but branded steers brought 12½c and about 2,200 Colorado's traded at 11½c. There was a trade of 1,200 light native cows at 18c, 800 heavy native cows at 15c and 1.200 branded cows at 14c.

SMALL PACKER AND COUNTRY HIDES: Most sources were of the opinion that the small packer and country hide market would become stronger as a result of big packer

activity; however, very little action materialized throughout the week. The only trading reported was a car of 56-lb. average hides which moved at 12c early.

CALFSKINS AND KIPSKINS: About 1,800 kips and overweights traded at firmer prices. March-April kips sold for 32½c and overweights at 27½c. These prices were about 5c above sales reported last week. The calfskin market experienced fair activity at midweek with 5,000 skins changing hands. St. Paul heavies brought 40c and lights 32½c. In another trade, 2,700 Milwau-kee-Green Bay heavies sold at 37½c and lights at 32½c.

SHEEPSKINS: Trading was light in

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 10, 1952, were 5,928,-000 lbs.; previous week 4,584,000 lbs.; same week 1951, 4,005,000 lbs.; 1951 to date, 86,359,000 lbs.; same period 1951, 109,419,000 lbs.

Shipments for the week ended May 10, 1953 totaled 4,501,000 lbs.; previous week, 2,969,000 lbs.; corresponding week 1951, 3,321,000 lbs.; this year to date, 73,495,000 lbs.; corresponding period a year ago, 89,747,000 lbs.

this market. A car of No. 1's traded at 1.85 and a car of 2's and 3's sold at 1.50 and 1.00, respectively. Late in the week, another car of 2's and 3's traded at 1.50 and 1.00. A car of pickled skins reportedly sold at 8.00.

CHICAGO HIDE QUOTATIONS

PACKER HIDES Week ended May 15, 1952 Previous Cor. Week Week 1951 11½ 10n Hvy. Col. strs. Ex. light Texas 2914* 18n 37° 33* strs. 18n
Brand'd cows. 14
Hy. nat. cows. 14½ @15½
Lt. nat. cows. 18
Nat. bulls . . 10½ m 17½n 13 @13½n 13½ 17n 36 34° @37° Nat. bulls ... 10½n Brand'd bulls ... 9½n Calfskins, Nor. 10/15 ... 37½@40 10/down ... 32½ Kips, Nor. nat. 15/25 ... 32½n Kips, Nor. branded ... 24½n 24* 10%n 9%n 91/4 80* 32½n 30n 32%n 60* 27n24%n 2214n 5734.4

	BMALL PACKER	HIDES	
60 lbs.	AND COWS: and over.12½@13n 13½@14n	11½@12n 12½@13n	***

	SMALI	PA	CKER	SKINS	
Calfskins 15 lbs.			251/41	251/an	72*
Kips, 15,	/80	20	@24n.	20@24n	510
Slunks,	regular .		1.25n	1.25m	3.25*

	SHEEPSK	INS	
Pkr. shearlings, No. 1	1.85 28n	1.85- 28n	52@ 55n
Horsehides, untrmd	6.25n	6.25n	16.00n



You'll never get a better buy than SPECO offers you in its performance-proved gridner plates and knives. Only choice metals go late SPECO products, precision ground for long life, trouble-free performance. SAVE time, labor, money with SPECO. Order your replacement requirements NOW!

*Ceiling price.

Pictured (left) with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble . . . to clean . . . self-sharpening.

Pictured below is SPECO's C-D Cutmore—top quality knife in the low-priced field. Outwears, out-performs costiler knives.

There are six SPECO knife styles . . . a wide variety of SPECO plate styles—in a complete range of sizes for all makes of grinder. All SPECO products are guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts costs, improves product appearance.









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THE SPECIALTY MANUFACTURERS

3946 Willow Street, Schiller Park, Illinois.



WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

The live hog top at Chicago was \$22.85; average, \$21.00; Provision prices were quoted as follows: Under 12 pork loins, *52.30; 10/14 green skinned hams, 49½@50¼; Boston butts, 40@42; 16/down pork shoulders, 34½@35; 3/down spareribs, 38½@38¾; 8/12 fat backs, 8@9; regular pork trimmings, 19¼@20; 18/20 Dbellies, 20 nominal; 4/6 green picnics, 31¾; 8/up green picnics, 29½@30.

P.S. loose lard was quoted at \$11.00 and P.S. lard in tierces at \$12.00 nominal.

*Ceiling price.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: July 15.47; Sept. 14.87-89; Oct. 14.98-99; Dec. 15.15-16; Jan. 15.15n; Mar. 16.25; and May 15.37.

Sales totaled 566 lots.

Marketing Costs, Meat Up In 1951; Farmer Got Less

Marketing charges and retail costs on meat products tended to rise last year while the farmer's share of the consumer dollar fell late last year, as indicated by "market basket" figures on various consumer items released by the Bureau of Agriculture Economics.

Charges for marketing meat products in the market basket increased about \$3 to an average of \$78 in 1951 and were slightly above the post-war high in 1948. However, retail costs rose from \$198 in 1950 to the annual average of \$226 for 1951, farm value from \$123 to \$148. Both the farm and retail figures were well above the 1948 highs.

The farmer's share of the dollar consumers spent for meat products increased from an average of 62c in 1950 to 66c in 1961. By the end of last year, the farmer's share was down to 61c. Marketing charges were 11 per cent above a year earlier and considerably more than the charges which prevailed over most of the year.

N. Y. HIDE FUTURES

MONDAY, MAY 12, 1952

		Open	High	Low	Close
Jan.		16.70	16.75	16.70	16.69b-75a
Apr.		16,70b			16.69b-78a
July		16.70b	16.75	16.75	16.65b-80a
July,	'53	16.70b			16.70b-83a
Oct.		16.70b	16.84	16.65	16.70b-75a
Oct.,	'53	16.70b			16.70b-85a
Sal	es: 1	15 lots.			

TUESDAY, MAY 13, 1952

	Jan	. 16.68b	17.04	16.85	17.03b-08
	Apr	. 16.70b			17.03b-12
		. 16.70b	17.15	16.85	17.05b-15a
	July, '5	3 16.73b	16.85	16.85	17.00b-13
	Oct	. 16.71b	17.20	16.70	17.10b-15a
	Oct., '5	3 16.73b			17.00b-15
i	Sales:	65 lots.			

WEDNESDAY, MAY 14, 1952

Jan.	17.02	17.05	16.75	16.75
Apr.	16.95b			16.75b-85a
July	71.00b	17.05	16.85	16.75b-90a
July.	'53 17.00b			16.80b-95a
Oct.	17.15	17.15	16.86	16.95-90
Oct.,	'53 17.00b			16.87b-97a
Sale	es: 103 lots.			

THURSDAY, MAY 15, 1952

Jan.		16.70b	16.85	16.45	16.60b-70a
Apr.		16.70b		****	16.60b-70a
July		16.77	16.80	16.52	16.57b-70a
July.	'53	16.70b			16.60b-70a
Oct.		17.00	17.01	16.52	16.79-75
Oct	158	16.80b			16.60b-75a
Sale	es: 1	56 lots.			

FRIDAY, MAY 16, 1952

		4 4544	THE REAL PROPERTY.		240
Jan.		16.60	16.60	16.40	16.40
Apr.		16.45b	16.50	16.50	16.40b-50a
July		16.40b	16.50	16.40	16.35b-50a
July.	'58	16.50b			16.40b-50n
Oct.		16.75	16.75	16.42	16.55
Oct.,	'53	16.35b			16.40b-55a
Sal	:89	69 lots.			

CHICAGO PROVISION STOCK

A report on Chicago provision state on May 15, showed lard inventories of 60,562,724 lbs., or more than 5,000,00 lbs. more than two weeks earlier. On April 30, lard inventories in Chicago were 55,377,176 lbs., and on May I, last year, lard inventories amounted to 32,320,492 lbs.

A comparative run-down of all cago provision stocks is shown on the table below for the three dates under study.

study.		
'52 lbs.	Apr. 30, '52 lbs.	'51 Pm
P.S. lard (a)51,772,190	47,386,470	22,136 av
P.S. lard (b)		
Rry rendered		-1-12/000
lard (a) 3,965,123	3,508,487	1,475,500
Dry rendered		-1-1-1
lard (b)		304,000
Other lard 4,825,411		5,432.911
TOTAL Lard 60,562,724	55,377,176	32,320,40
D.S. Cl.		t-molime
bellies (cont.) 375,100	506,900	113,790
D.S. Cl.		
bellies (other) 5,487,507	6,208,241	5,851,187
TOTAL D.S. CL.		
BELLIES 5,862,607	6,715,141	5,964,800

(a) Made since Oct. 1, 1951. (b) Made previous to Oct. 1, 1951.

Sheep-Lamb Skin Output Gains Told; Cattle Off

The sheep and lamb category continued to lead the advances shown in preliminary February leather production figures released by trade sources. Calf and whole kips also showed gains for the month, while others declined

A total of 2,279,000 sheep and lamb skins were produced compared with 2, 047,000 in January.

Tanning of all calf and kips amounted to 805,000 skins during February. January tanning of these two categories of skins was 717,000 pieces. Output of cattle hides declined from 1,880,000 in January to 1,862,000 during February. Goat and kid skins amounted to 2,513,000 compared with 2,614,000 in January.

LIVESTOCK CAR LOADINGS

A total of 11,140 cars were loaded with livestock during the week ended May 3, 1952, according to the Association of American Railroads. This was an increase of 1,217 cars from the 1951 week and an increase of 1,564 from 1950.



The finest seasonings and specialties for discriminating packers.

A R O M I X C O R P O R A T I O N

HOGS..

furnished single deck or trainload by:



LIVESTOCK BUYERS

Stock Pigs and Hogs Shipped Everywhere!

HEADQUARTERS:

National Stock Yards, III.

Phones UPton 5-1860
Bridge 8394
UPton 3-4016

Also at Stock Yards in Bushnell and Peoria, Ill.

√ Our 20 country points operate under name of Midwest Order Buyers

√ All orders placed through
National Stock Yards, Illinois

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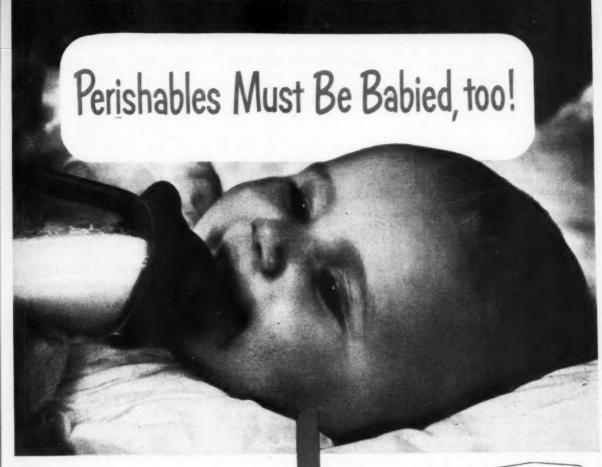
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THERMO KING TRUCK REFRIGERATION
"nursemaids" fruits, vegetables, meats and
dairy products—protects them from radical
changes in temperature, makes sure
they're in tip-top shape from grower to
grocer! Only THERMO KING has automatic
temperature control (for heating and
cooling!) Growers, processors, shippers and
sellers all know it. That's why they say,
"THERMO KING is Out in Front!"



S. THERMO CONTROL CO

44 So. 12th St., Minneapolis, Minn.

Sales and Service in All Principal Cities

World's Largest Builder of Gasoline Engine Powered Refrigeration Units



THERMO KING

MECHANICAL TRANSPORT

MAIL THIS COUPON-TODAY

U. S. Therme Central Co. 44 South 12th Street, Minneapolis 3, Minn. NP-517

Gentlemen: Please send immediately complete information about Thermo King Mechanical Rafrigeration for trucks and trailers.

To Attention of_____

Firm Name_

Address_

Zone Sto

ity____

Weekly Review

Cholera Still No. 1 Among Swine-Killing Diseases

Cholera is still America's No. 1 hog killer and can be expected to claim tens of thousands of unprotected victims this spring, the American Foundation for Animal Health warns. Farmers can stand to lose upwards of \$65,000,-000 to the disease if proper protective measures are not taken in time.

The foundation cites five considerations hog raisers should bear in mind when deciding on what course of action to pursue to hold down losses due to

cholera. They are:

"(1) Cholera tends to move in cycles. There may well be another sharp upswing in cholera outbreaks this spring. resulting in heavier losses than usual.

"(2) Cholera is extremely contagious. The virus can even be spread by dogs, cats, or vehicles that have crossed contaminated premises. Even uncooked garbage containing infected pork scraps may spread the virus if it is fed to hogs which have not been immunized.

"(3) First symptom of cholera is loss of appetite. Affected pigs stay in their beds and have high fever. They move only with great effort and only when forced to.

"(4) Diagnosis should be obtained promptly, since it is easy to confuse cholera with pig edema, erysipelas and

other diseases.

"(5) There is no cure for cholera, but it can be prevented by vaccination. Owners should have spring pigs vaccinated around weaning time. Pigs should first be checked by a veterinarian to make sure they are in shape to receive immunization. Run-down pigs and those infected with parasites should not be vaccinated until restored to normal health."

Consult THE NATIONAL PROVISIONER classified advertising section for qualified men.

HOG WEIGHTS AND COST

Average costs and receipts of hogs at eight markets during April, 1952, with comparisons:

		ROWS GILTS	sows		
1	Apr. 1952	Apr. 1951	Apr. 1952	Apr. 1951	
Chicago	6.86	\$21.33	\$15.20	\$19.02	
Kansas City 1	6.88	20.93	14.54	18.23	
Omaha 1	6.59	20.69	14.51	18.45	
St. Louis Nat'l					
Stock Yards 1	6.83	21.33	14.69	19.12	
St. Joseph 1	6.86	20.96	14.51	18.68	
St. Paul 1		20.94	14.57	18.70	
Sioux City 1	6.37	20.60	14.48	18.46	
Indianapolis 1	16.87	21.22	14.44	18.56	
AVERACE	e wr	g (T.RS	1		

		AY	E	E	1.1	M	G)	E	V	V	T	8	1	(LBS	.)		
Chicago													 	242-	-240-	-405-	-413
Kansas	City													221-	-233-	-387-	-420
Omaha													 	243-	-254-	-406-	-418
St. Loui	is Na	at'l															
Stock	Yar	ds											 	219-	-218-	-385-	-396
St. Jose	eph								0					216-	-232-	-374-	-408
St. Pau	ıl													236-	-239-	-389-	-400
Sioux C																	
Indiana																	

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y. in April, 1952 were reported by the U.S.D.A.

		Cattle	Calves	Hogs	Sheep
E	eceipts	 .14,275	6,150	15,186	22,546
8	hipments	 . 8,162	2,420	10,718	18,162
L	ocal slaughter	 . 6,113	3,730	4,468	4,384

California Chain Stores **Pushing Lamb Meat Sales**

California chain stores have been lauded for their successful efforts in pushing the merchandising of lamb meat by various sheep and wool growers' organizations in that state. The move was first initiated when Imperial Valley old crop lambs began filling the Los Angeles area a few weeks ago.

A report in a late issue of the California Livestock News states that "California chain stores are continuing their good work in advertising lamb with headlines and emphasis on lamb cuts of popular kinds."

Business is now all set for a real "spring lamb" promotion as California slaughterers are receiving new crop stock from the Sacramento and San Joaquin valleys.

Canadian Hide Stocks Of Tanners, Packers, Dealers

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Stocks of raw hides and skins February 29, held by tanners, packen and dealers in Canada, as reported by the Dominion Bureau of Statistics numbered 755,989 cattle, of which 367. 612 were domestic and 388,377 foreign The 755,989 grand total compared with 652,371 at the close of January, and 602,066 at the end of February, 1951.

Calf and kip skins, both domestic and foreign, totaled 1,090,313 against 1 115,753 on January 31, and 719,093 on February 28, 1951. Of this year's Feb. ruary 29 total, 454,860 were domestic and 635,453 foreign.

Waterloo Meat Animal Show

The seventh annual Waterloo Meat Animal Show will be held October 24 and 25 at the National Dairy Cattle Congress Grounds, Waterloo, Ia. A total of \$4,500 in cash premiums, along with special breed association awards, will be offered for market classes of hogs, cattle and lambs shown by junior and adult exhibitors.

Sponsors of the show are the Waterloo Chamber of Commerce, Iowa State College, U. S. Department of Agriculture, the Rath Packing Co. and numerous livestock organizations.

Texas Cattle Exodus

Severe drouth conditions in the Southwest, especially southern Texas, have forced many ranchers to abandon their home grazing lands to seek more abundant pastures in Oklahoma and Kansas, it has been reported. Ranchers have found the lush plains of the Osage and Flint Hills ideal grazing grounds, but space will soon be at a premium if the present rate of influx into those sections continues.

The exodus of cattle and cattlemen has been counted by the trainload out of the Uvalde area of Texas alone.

K-M ... the vital link between you and profitable livestock buying!

Conveniently located

CINCINNATI, OHIO DAYTON, OHIO DETROIT, MICH. INDIANAPOLIS, IND. JACKSON, MISS.

KENNETT-MURRAY SIVESTOCK BUTING STENI

JONESBORO, ARK. LAFAYETTE, IND. LOUISVILLE, KY. MONTGOMERY, ALA.

MASHVILLE, TENN. OMAHA, NEBRASKA SIOUX CITY, IOWA SIOUX FALLS, S.D.



215 WEST OREGON STREET . MILWAUKEE 4, WISCONSIN

Phone Marquette 8-0426

NORTHERN COWS AND BULLS EXCLUSIVELY Cow Meat - Cuts - Bull Meat - Livers - Tongues - Offal

> CARLOT SHIPPERS SERVING THE NATION WITH QUALITY BONELESS BEEF

U. S. GOVERNMENT INSPECTED ESTABLISHMENT 924

LIVESTOCK PRICES AT LEADING MARKETS LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Livestock prices at five western markets on Wednesday, May 14, were reported by the Production and Marketing Administration as follows:

St. L. Natl. Yds. Chicago Ransas City ROGS: (Includes Bulk of Sales) BARROWS & GILTS:

... 18.25-20.25 18.00-20.00 19.00-20.25 18.00-20.25

BOWS: Medium: 250-500 lbs. ... 15.50-17.50 15.50-17.75 16.00-16.50 15.75-18.50

STATOHTER CATTLE & CALVES:

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17, 1952

STREETS: 1100-1300 1300-1500 Choice: 700-900 lbs. . 32.75-35.25 900-1100 lbs. . 33.00-35.25 1100-1300 lbs. . 33.00-35.25 1300-1500 lbs. . 32.50-35.00 31.50-34.75 31.50-35.00 31.25-35.00 31.25-34.50 33.00-36.00 32.75-36.00 32.50-36.00 32.50-35.75 Good: 700-900 lbs. . . 29.00-33.00 900-1100 lbs. . . 29.50-33.00 1100-1300 lbs. . . 29.00-33.00 Commercial, all wts. all wts. 27,00-29.50 27,00-30.00 25.50-28.25 25.25-28.75 26.00-28.50 Utility, all wts. . 23.50-27.00 25.00-27.00 23.50-25.50 23.00-25.25 22.50-26.00

Geed: 500- 700 lbs. .. 29.00-32.75 29.50-32.75 700- 900 lbs. .. 28.50-32.75 29.50-32.75 Commercial. all wts. 26,50-29.00 26,50-29.50 25.00-28.00 25.00-28.50 26.00-28.00 Tillty, all wts. . 23,50-26.50 23.00-26.50 22.50-25.00 22.00-25.00 22.00-26.00

 Commercial, all wts.
 24.50-27.50
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 23.50-26.00

 Utility, all wts.
 22.50-24.50
 22.00-24.50
 21.50-23.75
 21.00-24.50
 21.00-23.50

 Oan. & cutter, all wts.
 16.50-22.50
 18.50-22.75
 17.00-21.25
 16.00-21.00
 17.00-21.00
 BULLS (Yrls, Excl.) All Weights:

 Good
 25.00-26.50

 Commercial
 28.50-26.00
 27.00-28.00
 25.00-26.00

 Utility
 22.00-23.50
 25.25-27.00
 23.00-25.00

 Cutter
 19.00-22.00
 22.50-25.25
 19.00-23.00
 24.00-25.50 24.00-24.50 25.50-27.50 24.50-26.00 23.00-25.50 24.00-25.50 20.00-23.00 21.00-24.00 Obelce & prime. 32.00-38.00 37.00-38.00 31.00-35.00 32.00-36.00 30.00-37.00 Com'l & good... 26.00-32.00 30.00-37.00 27.00-31.00 30.00-35.00 24.00-30.00

CALVES (500 Lbs. Down): Choice & prime. . 32.00-35.50 33.00-38.00 30.00-32.00 29.00-34.00 29.00-38.00 Com'l & good . . . 25.00-32.00 26.00-33.00 25.00-30.00 25.00-30.00 28.00-29.00

SHEEP AND LAMBS: LAMBS (105 Lbs. Down): Choice & prime. 27.25-28.50 27.75-28.75 28.25-28.00 27.50-28.00 Good & chalce, (Shorn) 26.00-27.50 28.50-27.75 25.00-26.25 26.50-28.25 26.50-27.50

EWES (Shorm): Geod & choice.. 10.00-12.00 11.00-13.00 12.50-13.50 11.00-13.00 12.50-13.50 Cull & utility ... 7.00-10.00 7.50-11.00 8.00-12.00 7.00-11.00 7.00-12.00

PAPER PRODUCTS COMPANY

- 28 lb. lard bags · Bacon Wraps • Printed Parchment
 - · Waxed Meat Boards · Ham Wraps . Glassine . Loin Wraps · Complete Packaging

783-785 CAULDWELL AVENUE, BRONX 56, N. Y. . CYPRESS 2-7780

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended May 3, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOOK YARDS	STREES Up to 1000 lb.	CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights
Toronto	\$24.27 25.45	\$24.45 22.80	\$25.60 25.60	\$30.98
Winnipeg	22.50	28.50 28.91	24.22 23.85	22.00 20.30
Edmonton Lethbridge	21.35	30.00	23.60 22.95	23.00
Pr. Albert		26.00	23.85	21.50
Moose Jaw	18.00	27.00	23.60	****
Regina Vancouver	21.15	31.50	24.60	****

^{*}Dominion Government premiums not included.

Order Buyer of Live Stock

L. H. McMURRAY, Inc.

40 Years' Experience on the Indianapolis Market

INDIANAPOLIS • FRANKFORT INDIANA

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MEAT SLAUGHTERING

PROCESSING

By C. E. DILLON

Now \$500 305 pages Only \$115 Illus.

Thousands of packers have at last found a way to offset today's rising operating costs. Through the instruction in this book, you, too, can make more profits by adding extra services for your customers.

MEAT SLAUGHTERING and PROCESSING shows you how to plan and build a modern slaughterhouse plant, where to locate, how to plan meat slaughtering, how to slaughter and dress beef, veal and pork, how to skin and care for hides, and how to render lard for best results. Gives 1,001 hints and suggestions for planning the slaughtering operation for greatest efficiency and safety and details on how to work the plan. Contains hundreds of formulas for sausage making.

Order your copy today from

THE NATIONAL PROVISIONER

15 West Huron Street . Chicago 10, Illinois

PACKERS' **PURCHASES**

Purchases of livestock by packers at principal centers for the week end-ing Saturday, May 10, 1952, as re-ported to The National Provisioner:

CHICAGO

CILICALO	
Armour, 8,072 hogs;	
hogs; Wilson, 2,401 hogs;	Agar, 6,121
hogs; Shippers, 13,090	hogs; and
Others, 23,321 hogs.	

Total: 18,005 cattle; 1,405 calves; 53,161 hogs; 4,259 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	1.760	406	2,832	2,474
Swift	1,439	376	2,994	4,353
Wilson	627	***	2,737	
Butchers .	3,742	1	1,018	3
Others	815	***	2,684	2,818
Total	9 999	769	19 985	9 649

OMAHA

	ttle and	Hogs	Sheep
Armour	6,069	10,406	1,165
Cudaby	4,530	6,230	2,244
Swift	4.344	4,295	1,343
Wilson	2.177	4,213	929
Cornhusker .	379		
Eagle	71		
Gr. Omaha	215	***	
Hoffman	76		
Rothschild	333		
Roth	1,125		
Kingan	1,302		
Merchants	84		
Midwest	52		
Omaha	373		
Union	345		
Others		8,480	
Total	21 475	33.624	5,681

E. ST. LOUIS

		Cattle	Carves	Hogs	sneep
Armour .		1,208	802	9,619	1,767
Swift		1,649	889	8,047	1,180
Hunter	*	397		6,924	***
Heil				2,529	***
Krey			***		***
	*	***	***	1,291	
Seiloff		***	***	922	***
Total .		3,254	1,691	29,335	2,947

ST. JOSEPH

Armour	Cattle 2,149 2,215 3,720	201 260 1	Hogs 7,702 7,896 4,474	8heep 4,604 1,115
#Total	8 084	469	20.072	5.719

*Does not include one calf, 4,928 hogs and 1,519 sheep direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	3.619	5	9,415	2,809
Cudahy	3,892		9,288	1,207
Swift	2,602	1	3,064	851
Butchers .	264		29	
Others	8,344	14	8,536	223
Total	18,721	20	30.332	5,070

ORLAHOMA CITY Cattle Calves Hogs Sheep

Armour			41	1,476	725 476
Wilson Butchers		127	***	1,150	211
*Total	١.	1.864	88	4.116	1,195
*Does				25 cat	
calves.	1.8	so not	s and	1,020	sneel

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,005	100	3,631	3,404
Dunn	49			
Dold	69	***	776	
Sunflower			48	
Pioneer	79	***	***	***
Excel	597	***		222
Others	1,183		1,109	261
Total	2,994	100	5,564	3,665

	TOR V	NGELL	28	
	Cattle	Calves	Hogs	Sheep
Armour	137		97	
Cudahy	25	***	262	
Swift	309		33	
Wilson	58			
Acme	427	1		***
Atlas	331			
Clougherty.	***	***	866	***
Coast	163	***	93	
Harman	333			
Luer			565	***
United	393	2	125	***
Others	4,696	350	207	***
Total	6,872	353	2,248	

DENVER

Cattle Calves Hogs Sheep

Armour	1,049	52	2,505	3.032	ı
Swift	1,118	54	2,640	1,222	l
Cudahy	749	15	2,262	479	į
Wilson	909				ì
Others	4,356	142	3,045	698	
Total	8,781	263	10,452	5,431	
	ST.	PAUL			ŀ
	Cattle	Calve	Hogs	Sheep	
Armour	4,543	2,808	12,186	1.838	
Bartusch .	1.072				ŀ
Cudaby	836	115	***	465	ı
Rifkin	991	50			ı

Superior . 1,331 Swift . . 6,089 2,762 22,198 Others . . 2,900 2,712 15,310 Total .. 17,762 8,447 49,694 3,680 CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall				220
Kahn's	***	***	***	
Meyer				
Schlachter.		100		7
Northside				
Others	1,891	1,155	13,148	20
Total	2,039	1,264	13,148	247
1	FORT	WORT	H	
	Cattle	Calves	Hogs	Sheep
Armour	812	143	1,931	2,733
Swift	914	162	1,555	2,327
Blue Bonnet	291	18	254	***
City	324	11	25	***

334 3,765 5,060

TOTAL PACKER PURCHASES

Rosenthal.

Total .. 2.373

			Week ended May 10	Prev. Week	Cor. Week 1951
Cattle			.120,607	124,214	103,363
Hogs Sheep			. 267,776 . 52,600	323,160 68,371	283,211 34,822

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended May 10, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date .	231,000	475,000	133,000
Previous week		531,000	149,000
Same wk 1951 .	182,000	521,000	118,000
1952 to date .:	3,879,000	10,976,000	2,785,000
1951 to date	4,028,000	10,337,000	2,386,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending May 8:

	Cuttre	CHILES	Hogs	sneep
Los Angeles N. Portland		1,175 285	2,500 1.980	1,025
8. Francisco		90	1,550	$\frac{890}{2,050}$

CORN BELT DIRECT TRADING

Des Moines, Ia., May 15, Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, goo		1	16	ı	c	9		
160-180								\$18,25@20.73
180-240	lbs.							20.00@21.21
240-300 300-360	lbs.	0						19.60@21.21 19.15@20.63
Sows: 270-360								18,50@19.50
440-550	lbs.						0	16.50@18.2

the U. S. Department of week ended May 9:

							This	Same day
							estimated	last wk.
May	9 .						37,000	33.000
May							39,500	36,000
May			۰				37,500	29,500
May				4	*		32,500	27,000
May							37,000	46,500
May	15				×	*	38,000	40,500

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending May 10:

CATTLE Week Ended May 10 Chicago 18,005 Kansas City 9,166 Omaha* 19,352 E. St. Louis 4,945 St. Joseph 7,247 Sioux City 10,213 Wichita* 2,496 New Xork & Prev. Week 17,501 17.175 8,421 16,576 7,007 5,189 12.618 19,906 5,000 5,462 10,051 2,416 Jersey City† Okla. City* Cincinnati Denver St. Paul; 7,837 2,454 2,978 8,908 7,684 2,664 3,185 9,227 6,339 1,382 1,837 7,764 ... 14,862 4,411 13,239 15,165 4,238 Milwaukee‡ ... Total112,874 115,117 97.937 | H068 | H068 | Chicago\$ | 40,071 | Kansas City\$ | 12,265 | Omaha*\$ | 33,162 | E. St. Louis\$ | 29,328 | E. St. Louis\$ | 29,328 | St. Joseph\$ | 21,426 | Siloux City\$ | 24,029 | Wichita*\$ | 14,647 | New York & Jersey City\$ | 50,558 | Okla. City\$ | 11,951 | Cincinnati\$ | 13,856 | Denver\$ | 10,546 | St. Paul\$ | 34,384 | Milwaukee\$ | 6,626 HOGS 14,382 44,445 32,273 41.001 407 29,748 23,097 9,080 50,519 13,237 13,197 7,908 44,098 7,445 $\begin{array}{c} 44,725 \\ 12,054 \\ 18,922 \\ 11,089 \\ 28,147 \\ 5,706 \end{array}$ Total302,853 315,395 308,633 SHEEP Chicago: Kansas City: Omaha*: E. St. Louis: St. Joseph: Sloux City: Wichita*: $\frac{4,259}{9,648}$ 7,517 12,458 6,413 9,795 2,947 7,233 7,022 4,608 972 2,280 29,078 5 698 4,329 5,412 1,921 2,635 3,404 New York & New York & Jersey City† 40,659 Okla. City*; 2,718 Cincinnatis 228 Denver; 17,092 St. Paul; 3,680 Milwaukee; 248 41,281 2,622 174 4,524 3,580 32,928 1,897 438 4,507 494

Total108,933 101,428 64,758 *Cattle and calves. trederally inspected slaughter, in-cluding directs, \$\$tockyards sales for local slaugh-

261

207

§Stockyards receipts for local slaughter, including directs. BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, May 15, were as follows:

CATTLE Cows. com. 25.00@28.50 Cows, utility 23.00@24.50 Cows, canner, cutter 18.00@22.50 Bulls, com'1 26.00@28.50

Bulls,	utility	 24.00@25.50
VEALEI	RS:	
Gd. & Ut. &	pr com	 40.00* 33.00@38.00 21.00@32.00 15.00@21.00
		322,25@22,50 16,50@17,50

NEW YORK RECEIPTS

Receipts of salable live-Corn Belt hog receipts stock at Jersey City and 41st were reported as follows by st., New York market for

		Cattle	Calves	Hogs*	Sheep
-	Salable Total (incl.	163	74	1,299	204
	directs) .	5,012	1,555	22,236	25,150
	Salable . Total (incl.	157	57	815	
	directs)	4,837	1,172	23,329	25,951
	SIncluding	h		. 4 4	

CHICAGO LIVESTOCK

Supplies of livestock at the Chian Union Stockyards for current an comparative periods.

RECEIPTS

STEE

Weel Weel Same

cow:

Weel

BULL

VEAL

Week Week Same

LAMB

MUTT Week Week Same

HOG .

Week

PORK

Week Week

VEAL.

Week

LAMB

Cattle Calves Hogs She	u
May 4 8,740 207 13,737 s	1
May 8 2,996 350 14,795 24	а
May 9 842 295 11,899	2
	ä
May 1213,766 364 13,061 33	
May 13 7,200 400 16,500 13	
May 14 9,100 300 9,500 2,8	90
May 15 2,200 300 9,500 2,8	90
*Week 80	
far32,236 659 49,129 10:	
Wk. ago32,270 1,322 55,590 143	5
Yr. ago33,851 1,674 44,435 5,6	69
2 yrs. ago.29,089 1,790 43,788 88	55
"Including 736 cattle, 8 196 kg	=
and 6,762 sheep direct to packers.	p.
The second secon	

			MALLE D	PROPERTY OF IT	,	
May			3,989		1.498	406
May	8		1,588	6	2,784	923
May	9		1,097	13	3,235	558
May	10		264	***	264	
Мау	12		4,839		1,940	100
May	13		3,000		2,000	586
May	14		3,500		2,000	466
May	15		1,500		2,000	200
Week	80				-,	
far			13,198	12	7,985	903
Wk.	ag	0	12,817	40	9,591	3,88
Yr.	age		12,705	182	4,781	1.68
2 yrs.	. 8	go.	8,320	142	4,321	1,5%
		34	AW D	POPID	ma	

										1952	1951
Cattle							*			69,435	69,620
Calves			0	0			۰			2,912	4,005
Hogs										150,994	142,413
Sheep		*						*	*	31,473	13,927
		1	M	L	A	¥		8	H	IPMENTS.	
Cattle										19,125	25,883
Hogs										27,552	12,158
Sheep										7.001	5.217

Supplies of hogs cago, week ended	purchased	at Chi-
n.	Week ended May 15	Week ended May 8
Packers' purch Shippers' purch Total	11,774	37,366 13,367 50,672

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, May 15, were reported as shown in the table below:

ATTLE: Steers, gd., ch4	32.00 only*
Com. & gd	30.00@31.50
Steers, com. & gd	30.00@31.50
Heifers, good, ch	30.00 only*
Cows, com'l	25.50@26.50
Cows, utility	21.00@24.00
Cows, can, & cut	18.00@20.50
Bulls, util., com'l	27.00@30.00

Hogs:

Gd.	&	ch.	9	20	00,	12	4	0	 \$22.00@22.50 17.00 only
SHEE									
Lam	bs	. 2	d		eh				 .\$27.00 only

Lambs,	gd.,	ch		\$27.00	09
*Noming	.1				

CANADIAN KILL Inspected slaughter in Canada for the week ended May 3:

WI		Same Wk Last Yr. 11,092 12,308
Total	22,286	23,400
H	OG8	
Western Canada. Eastern Canada.		23,840 59,022
Total	129,047	82,362
SH	EEP	
Western Canada Enstern Canada	4,481 608	1,600
Total	5,089	2,885

MEAT SUPPLIES AT NEW YORK

STOCK

the Chicago

Hogs Shee 13,787 In 14,795 2,45 11,899 27 13,061 3,76 16,500 1,50 9,500 2,89 9,500 2,88

49,129 10,784 55,590 14,85 44,435 5,684 43,788 8,88 8,126 hop packers 8,126 packe

1,498 2,784 3,235

264 1,940 2,000 2,000 2,000

7,985 9,591 4,781 4,321 902 3,125 1,664 1,566

TR 1951 69,629 4,005 142,413 13,927

TS

RCHASES

ased at Chi-ay, May 15:

ELES

livestock

Thursday,

ported as

below:

32.00 only

32.00 only*
30.00@31.50
30.00@31.50
30.00 only*
25.50@28.50
21.00@24.00
18.00@20.50
27.00@30.00

27.00 only

KILL er in Can-

nded May

Same Wk. Last Yr. 11,002 12,306

23,400

23,840 59,022

82,362

1,696

2,835 17, 1952

Week ended May 8

37,305 50.673 RICES

ts reported by the U.S.D.A., Production & Marketing Administration)

(Receipts reported		toraction & Marketing Mullimin	stration)
STEER AND HEIFER: Co	arcasses	BEEF CURED:	
	11,305	Week ending May 10, 1952.	9.954
	10,668	Week previous	8,879
Same week year ago	14,052	Same week year ago	8,170
		PORK CURED AND SMOKE	m.
COW: Week ending May 10, 1952.	1.050		-
Week previous	984	Week ending May 10, 1952.	600,409
Same week year ago	1,525	Week previous	498,850
Name acca 3		Same week year ago	741,627
BULL: 10 1059	643	LARD AND PORK FATS:	
Week ending May 10, 1952.	632	Week ending May 10, 1952.	15,283
Week previous	363	Week previous	30,916
Same week year ago	000	Same week year ago	25,382
VEAL:	40 800	LOCAL SLAUGHTER	
Week ending May 10, 1952.	12,582		
Week previous	9,900	CATTLE:	
Same week year ago	12,902	Week ending May 10, 1952.	7,837
		Week previous	7,684
LAMBS: 10 1059	24.371	Same week year ago	6,339
Week ending May 10, 1952. Week previous	28,016		
Same week year ago	10,770	CALVES:	
-	20,110	Week ending May 10, 1952. Week previous	8,267 7,199
MUTTON:		Same week year ago	9,124
Week ending May 10, 1952.	1,168	Danie week year ago	0,144
Week previous	1,711	HOG8:	
Same week year ago	2,813	Week ending May 10, 1952.	50,558
977		Week previous	50,519
HOG AND PIG:	11 100	Same week year ago	44,725
Week ending May 10, 1952.	11,496 9,198	Same mean Same affectivities	**,***
Week previous	14.612	SHEEP:	
Same week year ago	21,012	Week ending May 10, 1952.	40,659
PORK CUTS:		Week previous	41,281
Week ending May 10, 1952. 1	994 181	Same week year ago	32,928
Week previous 1	.187.791		
Same week year ago 1	,712,504	COUNTRY DRESSED ME	BTATE
		VEAL:	MID
BEEF CUTS:		Week ending May 10, 1952.	* 07.
Week ending May 10, 1952.	12,310	Week previous	5,274
Week previous	48,793	Same week year ago	5,135 5,476
Same week year ago	68,031	towns week Jens ago	0,210
VEAL AND CALF CUTS:		HOGS:	
Week ending May 10, 1952.	5,000	Week ending May 10, 1952.	7
Week previous	5,000	Week previous	1
Same week year ago	1,884	Same week year ago	2
LAMB AND MUTTON CUTS		LAMB AND MUTTON:	
Wask anding May 10 1059	2 207	Wook anding May 10, 1050	480

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ending May 10, was reported by the U. S. Department of Agriculture as

NORTH ATLANTIC New York, Newark, Jersey City Baltimore, Philadelphia	Cattle 7,837 4,933	Calves 8,267 1,036	Hogs 50,558 28,112	Sheep & Lambs 40,659 655
NORTH CENTRAL Cincinnati, Cleveland, Indianapolis Chicago Area 8t. Faul-Wisc. ¹ 8t. Louis Area ² Sioux City Omaha Kanass City Iowa & Minn. ²	9,154 22,066 24,321 7,361 9,790 23,350 8,395 16,935	1,650 4,635 25,001 5,422 5 153 1,691 2,693	59,441 74,980 100,521 69,106 28,684 45,841 26,960 159,524	3,648 12,900 5,673 5,117 4,698 16,138 10,284 21,837
SOUTHEAST4	3,736	1,252	16,194	***
SOUTH CENTRAL WESTS	16,467	1,811	65,249	19,065
ROCKY MOUNTAINS	10,059	449	14,767	7,779
PACIFIC [†] Grand Total Total previous week Total same week 1952	19,666 184,070 179,815 157,943	964 55,029 56,153 56,841	36,253 776,199 879,767 833,589	27,451 175,890 183,552 118,839

**Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. *Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalitown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Fort Worth, Texas. *Includes Denver, Colorado, Ogden and Salt Lake City, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended May 9:

Cattle Calves Hogs
 158
 Week ending May 9
 1,941

 126
 Week previous
 1,627

 28
 Corresponding week last year
 1,715
 5,902 8,301 11,029

SHIPPERS OF MIXED CARS OF PORK, BEEF, SAUSAGE, LARD, CANNED MEATS AND **PROVISIONS**

Week ending May 10, 1952. Week previous Same week year ago.....

KREY Tenderated Hams

THE HAM WITH A REPUTATION FOR SATISFACTION AND PROFIT!



KREY PACKING COMPANY

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New York
Ref Philadelphia, Pa.

STANDARD
BEEF COMPANY
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New Haven, Cenn.

WESTERN
BEEF COMPANY
486 Water St.,
Bridgeport, Cenn.

Western Operations

KREY PKG. CO. 360 Langton St. San Francisco 3 Calif. W.J. Bagley, Mar.

KREY PKG. CO. 1516 Railread St. Gleadale 4, Calif. W. J. Bagley, Jr., Mgr.

SUMMER TIME

LARD FLAKE TIME

Hydrogenated LARD FLAKES, when added to lard, insure a firm, finished product, a MUST during the hot weather.

Avail yourself of our laboratory facilities, free of charge.

Send for samples ...

THE E. KAHN'S SONS CO. Cincinnati 25, Ohio Kirby 4000



BLACK HAWK

PORK . BEEF . VEAL . LAMB . SMOKED MEATS DRY SAUSAGE · VACUUM COOKED MEATS · LARI

THE RATH PACKING CO.,

WATERLOO, IOWA

BARLIANT'S

equipment available for press prices quoted F.O.B. shipping points Our Builotins—issued Regularly.

Cutting Floor and Casing Equipm 2839—CLEAVERS: Beef splitting 291, NEW	neni
11"12"13" blades. Mfg. by Simmonds, Worden & Whitees. \$	9.0
4500—HOG CASING CLEANING MACHINE:	
Boss \$158, 15" drum, 2 HP. motor	225.0
4288-TRIPE SCALDER: Anco \$42-36" cyl.	400.00
1%" perforations, with motor	400.00
ducer & ½ HP. motor	250.0
complete with % HP. mtr. For Hog &	
Sheep 4225—CASING FLUSHER: Stainless steel table	1200.0
top, motor driven rolls	200.00
3002-BAND SAW: Jones Superior 254, with	200.00
36" wheel, stationary table	500.00
4105-SAW: Best & Donovan, 27" blade, for	00010
Carcass Splitting	525.0
x 22" L., 2 rolls, requires 3 HP, motor.	
Less motor	650.00
Sausage Equipment	
4726—SILENT CUTTER: Buffalo \$54, with 40 HP. totally enclosed mtr., self empty-	
ing	1750 0
4727-GRINDER: Buffalo 266B, with motor	

Sausage Equipment	
4726—SILENT CUTTER: Buffalo \$54, wi 40 HP. totally enclosed mtr., self empt	ith
ing 4727—GRINDER: Buffalo 286B, with mot	\$1750.00
4727—GRINDER: Buffalo \$86B, with mo	tor
starter, knives and plates 4728—SAUSAGE STUFFERS: (2) comple	te.
500 Lb. cap., with valves & air asserbly	ea. 1150.00
4729—SAUSAGE DISPENSER: Boss, 1-5 ll	hs 1130.00
complete. like new	250.00
complete, like new	225.00
4679-HAM PUMP: Griffith, motor driven, w	th
table	165.00
4210-SAUSAGE STICK WASHER: motor de	iv-
an, motor & speed reducer, handle stic	iks
up to 48" long	385.00
4678-HAM MOLD WASHER: Adelman	125.00
4680-CUBE STEAR MACHINE: (2) Tender	95.00
4680—CUBE STEAK MACHINE: (2) Tender tors, model "L" 1/4 HP. motor	4
stations for 42" sticks, iron wheels swivels, 32" W. x 70" overall height 1	5 ts
bet, stations	en. 50.00
4725-LOAF PANS: Approx. 400-stainle	188
steel	ea. 1.25
4657—SMOKE UNIT: Lipton \$10 with 2 or	ıt-
lets. New-in original crate	350.00
4654-PERCENTAGE PUMPING SCALES: T	0-
ledo, model 0867 X, cap. 50\$, percenta	ge
4-20%	200.00
C4240-SAUSAGE CAGES: with double troll	ley
for 34" stick and 42" sticks34"	na. 15.00
4653-RIND REMOVER: O'Connor, similar	
Globe-O'Connor derinding machine	375.00
4661—SILENT CUTTER: \$32-B-stand & cou	n-
lings for direct connections, no motor	525.00
4349-SILENT CUTTER: Buffalo \$65-B,	3
extra set of knives, no motor	1450.00
4317—SILENT CUTTER: Buffalo, 21" b. drive, no motor	elt
drive, no motor	200.00

1850.00

450.00

475.00

Rendering and Lard Equipm	ent
4540-RLOW TANK: Dupps 40002, fittings for	
2 cookers, Y valves, T bends	775.00
40\$ internal pressure, 125\$ jacket pres-	
sure, 40 HP. explosion proof motorea. 3774-COOKER: Boss 5x9, silent chain drive,	8585.00
15 HP. motor, 40\$ internal pressure	3450.00
3797-HYDRAULIC PRESS: Anco #614, 300	
ton, one set of solid plates, hydraulic pip- ing & fittings, 8"x1"x12" hydraulic	
steam pump	3750.00
4298-HYDRAULIC PRESS: Boss, 300 ton, 4 post, with 8x1x12 Hydraulic Pump &	
Fisher governors, 45002 setting	2250.00
4142—EXPELLERS: (2) 1—Anderson \$1, steam heated feed hop-	
per & 30 HP. motor	1150.00
1-Red Lion, NEW, used less than 50 hrs., complete with 30 HP, motor	
4286—CRACKLING EXPELLER: Anderson \$1.	0100.00
15 HP	

DISPLAY ROOMS and OFFICES 1401 W. Pershing Rd. (39th St.) U. S. Yards, Chicago 9, III. CLiffside 4-6900

 New, Used & Rebuilt Equipment Liquidators and Appraisers

Inserted Over a Blind Box Number.

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Undisplayed; set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15c each. Count additional words 15c each.

dress or box numbers as 8 words. Head 75c extra. Listing advertisements 75c per b Displayed, 38.25 per inch. Contract ress a request

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER.

PLANTS FOR SALE

FOR SALE: Up-to-date meat provision and poultry plant in northeast New York. All kinds of medern machinery, overhead tracks, two large coolers, boning room, big fresser. Capacity 30,000 pounds sausage per week. Two story building and one acre land included. Centrally located in low tax small town, with large cities and resorts surrounding. Cattle auction sales weekly, in same town. Bailroad siding. Ideal for distribution point.

FS-163, THE NATIONAL PROVISIONER.

New York 17, N.Y.

MEAT AND LOCKER PLANT CHOICE SOUTH-WEST LOCATION

CHOICE SOUTH-WEST LOCATION

Located in city over 300,000 population. We buy hogs and cattle on foot and sell direct to consumers at retail prices. Excellent volume, all sales cash. Plenty killing quota if needed. Over 1,000 lockers and all rented. Business established over 10 years. All machinery and equipment in excellent shape. Plant will net \$1,500 to \$2,000 per month. Priced to sell at \$37,500. First time offered. Opportunity unlimited. FS-201, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CALIFORNIA PACKING AND FEEDING PLANT U.S. inspected packing plant. Capacity 60 cattle, 100 hogs. Strictly modern. Completely equipped including 6 cattle and delivery trucks. Feed vards with artesian water for 600 head cattle. 400 A. farm on live stream. 4 houses, 5 large barns. All for \$275,000.00-Terms if desired.

V. C. Bryant, Redding, California

MODERN HORSE MEAT PACKING PLANT MODEEN HOUSE MEAT FACKING FLANT. Complete with canning department and rendering division equipped with two latest model dry readering cookers and a hydraulic press—two large outside grease storage tanks—two boliers—and seven trucks—plant operating—located within 50 miles from Chicago—can be inspected daily—full particulars on request.

FS-186. THE NATIONAL PROVISIONER 15 W. Huron St. Chicago 10, Ill.

SLAUGHTER HOUSE & PROPERTY
Suburb of Detroit—Killing pork at present. All nancessary equipment. Priced right. \$20,000 anneless Also, a beef slaughter house and property in Detroit. Requires \$40,000 to handle. Write or call A. J. Ditsik, Elsea Realty, 6217 W. Fort, Detroit, phone Vinewood 2-6019.

CENTRAL OHIO packing plant with sausage kitchen. Ample room for expansion. Located in good broiler and turkey country. Easily coverted to broiler plant. FS-222. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT PACKING business, very low expenses, close to Omaha stockyards. 50 head capacity, Price \$4.500. W-202, THE NATIONAL PRO-VISIONER, 15 W. Huron St., Chicago 10, III.

SMALL COMPLETE MODERN PLANT Capacity 60 cattle, 250 hogs, 15,000 lbs. sausage weekly. Terms to right party. IDAHO PACKING CO., Twin Falls, Idaho.

PLANT FOR RENT

FOR RENT: Boning room with coaveyor for meat and bones, freezer space, storage space, railroad siding. U.S. government inspection. FR-78, THE NATIONAL PROVISIONER, 18 Bast 41st St., New York 17, N. T.

EQUIPMENT WANTED

WANTED: Filter Presses, Expellers, Kettles, Grinders & Pulverizers, Screens, Cookers, Ren-dering Presses. EW-34, THE NATIONAL PRO-VISIONER, 18 East 41st St., New York 17.

WANTED: Late model insulated truck. Would buy insulated body separately. GREENWOOD buy insulated body separately. GREEN FREEZER PLANT, Inc., Greenwood, S. C.

BUSINESS OPPORTUNITIES

FOR RENT: A government inspected become in excellent operating condition, well acated in Chicago market area. FR.220, NATIONAL PROVISIONER, 15 W. Hure R. Chicago 10, III.

FOR RENT

301

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MODERN BEEF, veal and lamb killing par Federal inspection. Eastern Pennsylvania 6, pacity 600 cattle, 350 caives and lamba had equipped. Low rental. FR-223, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 16, I

BROKERS WANTED: Modern aggressive in cago sausage plant wants out-of-town represention on smoked meats and sausages. W-21, TB NATIONAL PROVISIONER, 15 W. Huros & Chicago 10, Ill.

DISTRIBUTORS WANTED BUTCHER KNIVES

Through increased production, we are NOW the to offer Germany's LEADING BRAND of builds knives for export to U.S.A. and Canada. We wish to contact distributors.

HERMANN A. WIRTH Kitzingen, Germany Temporary Address: P.O. Box 218, Hanover, NJ

TANKAGE

We buy dry and wet rendered tankage, dried to ground blood in carloads. Please submit res

AMERICAN MILL SERVICE CO., INC. 116 Portland Avenue Minneapolis. Nim.

YOUR PACKAGED MEATS NEED CODE DATING

We Offer a Complete Line of Code Daters at Name Markers—Automatic for Conveyor Lines at Wrapping Machines—also Power-Driven Coders is Bacon Boards and other Boards used in the Mar Packing Industry.

Write for details on a specific problem. KIWI CODERS CORPORATION 3804-06 N. Clark St. Chicago 13, Illia

EXPERIENCED PACKINGHOUSE EXECUTIVE

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seeks partnership opportunity with established firm now selling hotels, institutions, Country Clubs, Prefers location in Newark area. Will invest capital and services. Can stand thorough investigation.

Box W-232

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HOG . CATTLE . SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent . Order Buyer Broker . Counsellor . Exporter . Imparter

SAMI S. SVENDSEI

407 SO. DEARBORN ST., CHICAGO S, IL

The National Provisioner—May 17, 1952



THE

Fly Chaser Fan

Solves the fly pest problem. When installed at entrances, shipping platforms and conveyog openings blows a vol-ume of air downward which flies don't pass through. Avoids necessity of fly прсаув.



Established 1900

3089 River Road

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Buyer · Importe

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River Grove, III.

ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



HAM BOILER CORPORATION

Office and Factory, Port Chester, N.Y. Chicago Office, 332 S. Michigan Ave.

CLASSIFIED ADVERTISING

POSITION WANTED

AVAILABLE JUNE 1st: Sales representative with over 20 years' experience in metropolitan New York market, selling beef, lamb, veal and pork products. Interested in making connection with independent packer seeking New York outlet. W-210, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

TROUBLE SHOOTER: General salesman, 3 decades experience, all phases. Hotel supply house, fabricating, percentages, inventory control. Presat business, meat analysist government agency. Desires position requiring these varied qualifications. W-24, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF SUPERINTENDENT: 25 years' practical and business experience: Production, costs, boning, breaking, local and chain store sales, carlot shipments to east. Complete understanding of all operations. Capable of selling large volume and making money. W-225, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ASST. SALBS MANAGER: Available immediately. Fermsely associated major packer. Executive ability, aggressive, experienced. Age 33. Proven record. Acquainted key accounts midwest, eastern markets. W-912, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

QUALIFIED PORK SUPERINTENDENT: Capable of taking charge of all pork operations. 35 years' experience, A-1 references. Big four trained. W-306, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, III.

SAUSAGE MAKER and foreman with 15 years' experience in sausage manufacturing and smoked meats, wants position with an independent company in the eastern states. W-226, THE NA-TIONAL PROVISIONER, 18 East 41st St., New Yerk 17, N. Y.

WORKING SAUSAGE FOREMAN: 17 years' experience, desires position in medium or small plant. First class man. W-227, THE NATIONAL PROVISIONEE, 15 W. Huron St., Chicago 10, 111.

HELP WANTED

WANTED: A man qualified to take charge of operation and maintenance of power plant and industrial equipment, and of buildings. A thorough knowledge of boiler operation and refrigeration absolutely necessary. Application should furnish outlike of education and experience. State packing house experience and names of former employers. W-217, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, III.

SALES MANAGER: Progressive independent Georgia packer has real opportunity for young aggressive sales manager to handle sales, including chain stores, on incentive basis. Specialize in high cuality sausage products. W. 231. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 19, III.

WANTED: For the Philadelphia Pennsylvania market, salesman who can sell to jobbers, beef, real, smoked ments, and pork cuts. Salary and commission. Write W-218, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CHIEF ENGINEEE and foreman of mechanical maintenance wanted. Must understand refrigera-tion. ILLINOIS MEAT CO., 3939 Wallace St., Phone Be 8-4000, Chicago, Ill.

HELP WANTED

DISTRICT MANAGER WANTED

ONE OF THE COUNTRY'S LARGEST AND OLDEST FOOD CHEMICAL PROCESSORS, WANTS A DISTRICT SALES MANAGER FOR CHICAGO AND ADJACENT MIDWESTERN TER-RITORIES. MAN WE WANT MUST HAVE MINIMUM OF 5 TO 10 YEARS EXPERIENCE, SELLING TO THE LARGE AND MEDIUM SIZED MEAT PACKERS AND SAUSAGE MANU-FACTURERS. MUST BE ABLE TO SERVICE 150-200 ACCOUNTS AND SUPERVISE 4 TO 6 SALESMEN. COMPENSATION WILL BE SALARY, PLUS BONUS BASED ON VOLUME PLUS OVER-RIDING ON SALESMEN. ANNUAL INCOME SHOULD BE \$15,000 TO \$25,000. RE-PLY SHOULD CONTAIN COMPLETE EDUCA-TION AND BUSINESS HISTORY. ALL REPLIES STRICTLY CONFIDENTIAL.

W-228.

THE NATIONAL PROVISIONER

15 W. Huron St.

Chicago 10, Ill.

WANTED Assistant Sales Manager with some advertising ability for promotion and sales of grocery shelf items and self-service packages such as dog biscuits, canned dog food, one-pound U.S. Inspected horse meat and gravy; also chopped and cooked meat; one-pound frozen horse meat packages. Sales ever 25,000,000 pounds annually. We have sales in practically every store in the United States. Wonderful opportunity for advancement. Kindly state experience, age, salary expected, etc. Answers confidential. Address B. Hill, Hill Packing Company, Post Box 148, Topeka, Kansas.

BEEF KILLING floor foreman. Located northern Ohio. Progressive company. Bight to nine hundred cattle per week. This is a permanent position for the proper man, please do not apply unless you are interested in a permanent position. Must have the ability to handle men properly and know all operations of killing floor, hide basement and rendering department. Excellent opportunity for advancement. Address application to W-216, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER: Aggressive man capable of taking complete charge of route sales for an old established sausage manufacturing house with territories in vicinty of Bostos. A following with retail stores desirable, and ability to open new accounts essential. State age, experience, qualifications, and references in letter. All replies will be kept confidential. W-229, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

BEEF CASING SALESMAN
To salesman calling on sausage trade. Free to carry on side line. Finest line of beef casing. Excellent quality and grading. W-230, THE NA-TIONAL PROVISIONER, 15 W. Huron St., Chicago 10, IB.

HELP WANTED

SUPERINTENDENT WANTED: For a medium sized packing plant, who is thoroughly qualified and experienced in the following departments: slugphtering, cutring, sausage manufacturing, curing, edible and inedible rendering, casings and mechanical maintenance. Write P.O. Box 630, Wheeling, W. Va.

SUPERVISOR: Edible and inedible rendering department for large eastern slaughterer and packer. Must have complete knowledge all types of rendering, handling personnel and figuring yields. Box W-200, TRE NATIONAL PROVISIONER, 18 Best 41st St., New York 17, N. Y.

WORKING SAUSAGE FOREMAN: For well established business. Capable of responsibility. Reply is detail giving background and references. W-196, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicage 10, III

FOREMAN: For hog killing and cutting, beef killing and boning departments. Medium size plant. Address P.O. Box 630, Wheeling, W. Va.

EQUIPMENT FOR SALE

USED EQUIPMENT

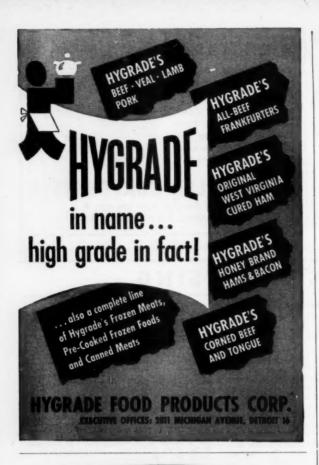
PRICED TO SELL

Meat Grinders—2, 3 & 20 H.P.
Silent Outters—100, 250 & 600 cap.
Mixers—200 & 10005 cap.
Air Compressors—Automatic, % and 1½ H.P.
Meat & Bone Baws—4 popular brands.
Bacon Slicing Machines—10.8, & Truns.
Bake Oven—120 loaf cap. gas & elec.
Beef Stripping Machines—1½ H.P.
Ham Molds—8ta. st. 1, 10/12, 12/14\$ cap.
Loaf Molds—8ta. st. 1, 10/12, 12/14\$ cap.
Loaf Molds—8ta. st. & alum.
Sausage Gages—Ham & Bacon Trees.
Sausage Meat Trucks.
So gal. Kettle—Jacketed sta. st.
Bacon Hooks—5ta. st. & galv.
Smoke Sticks—42° sta. st.
Trolleys, Tree Hooks & Tracking.
Cracking Fress—Steel, hand power.
Steam Pump—Union, 637x10.
Tinned Cans—40,000 with lids 2½"x2%".
Scrapple Filler, 22 to 105 cap.
Ethmoid & Tooth Remover.
Wire Minced Ham Molds.
Hoist—Budget Elec., 2 Ton—3 Phase.
Rotary Meat. Outter—7½ H.P., 3 Phase
Barrel Washer—Globe—New.
Many Other Items
CHAS. ABERAMS
Walnut 2-2218
68 N. 2nd St.

4—Anderson Expellers, all sizes.
1—Boss 500 ton Ourb Press and Pump.
1—Mech. Mfg. Co. 5' x 10' Cosker-Melter.
6—150, 350, 500, 850 gol gal. Dopp Seamless Kettles.
1—Davenport \$3.\text{A}\text{ Developer Melter}\text{ Total Park Boss Anderson Melter.}
1—Bone Crusher, 24' dia. drum.
We also have a large stock of \$/\text{S}\text{, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Staffers, etc.
Only a partial listing.
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PACKERS - PORK - BEEF John J. Felin & Co.

INCORPORATED

4142-60 Germantown Aver PHILADELPHIA 40, PENNA

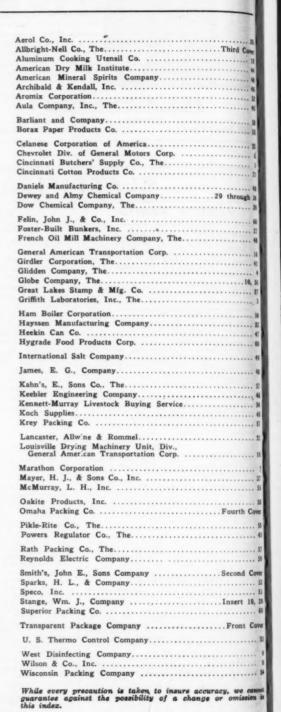


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SUPERIOR PACKING CO.

ADVERTISERS

in this issue of THE NATIONAL PROVISIONER



The firms listed here are in partnership with you. The product and equipment they manufacture and the services they reads are designed to help you do your work more efficiently, may economically and to help you make better products which you merchandise more profitably. Their advertisements effective opportunities to you which you should not overlook.

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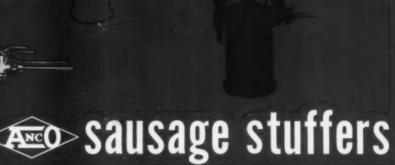
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The products they render ciently, more to which you seements of a

17, 1952

dependable



4 sizes

Improved construction insures dependability and safety. The cylinder is nickel-iron with bore ground and polished to a glass-like finish. Safety ring cover and piston are also nickel-iron, which will not discolor the meat. Piston can not be raised when cover is not closed. Cast steel cover yoke has 90,000 pounds tensile strength. Yoke and head mounted to permit loading space all around back of Stuffer. Bearing of yoke on hinge pin is roller bearing and load of yoke is carried on hardened and ground thrust bearings. Less than two turns of capstan completely raises or lowers head. Piston gaskets are absolutely air-tight, Piston rises: gradually with minimum amount of air-pressure, but drops rapidly when pressure is released. Four sizes—200%, 300%, 400% and 500%—all furnished with two sets of non-corrosive Stuffer Cocks and Stuffing tubes. Write for new Sausage Equipment Catalog No. 64A.

CIRCLE-U QUALITY Commands Acceptance



- in quality of product!
- in profit opportunity!

Nowhere is the name or brand of a manufacturer more important than with dry sausage. It is your *only* assurance of quality, and quality is the key to repeat sales and a profitable continuing business.

Sell the top name in dry sausage.

Sell Circle-U. Its wide variety gives you an opportunity to sell *more* customers per call... to appeal to more different customers as well. Its high quality assures ready acceptance among dealers and their customers... helps speed turnover and build profits.

It will pay you to get acquainted with Circle-U.

Ask our representative to call today!



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